



# CUVETTE

**FRANCIACORTA  
CUVETTE - BRUT VINTAGE**

**D.O.C.G.**

**PRODUCTION ZONE**

Franciacorta (Brescia), from proprietary cru located in the hollow set into the centre of the Collina Madonna della Rosa in Monticelli Brusati.

**BLEND**

85% Chardonnay, 15% Pinot Noir.

**YIELD PER HECTARE**

80/100 Quintals / Ha.

**PLANTING DENSITY**

4.000 / 5.000 vines per hectare, trained to the spurred cordon system.

**VINEYARD MANAGEMENT**

Complete, sown ground cover. Natural, organic fertilization. Biological pest control.

**TERRAIN CHARACTERISTICS**

Clayey and marly hillside soils, with naturally occurring minerals and microelements. The Cru is situated 300 mt. above sea level with perfect South - southeast exposure.

**HARVEST**

The harvest takes place rather early, to obtain grapes with the proper sugar contents and acidities, while capturing as much floral and fruit aromas as possible. The harvest is by hand, in baskets, with grape selection both on the vine and in the cellars.

**VINIFICATION**

Soft-pressing of the whole grapes with a pneumatic press. Natural clarification at low temperatures. The first alcoholic fermentation takes place in steel tanks, at a constant temperature of 18 C. Partial barrique aging until bottling.

**AGING**

The wine is bottled in the spring of the year following the harvest; refermentation in bottle with selected yeasts produces sparkle, and the wine subsequently ages on the lees for at least 66 months in the estate's underground cellars, at constant temperatures ranging between 12 and 15 C.

**RESIDUAL SUGAR**

5,5 - 6 gr/lit.

**AVAILABLE**

In 0.75 l and Magnum (1.5 liter) bottles.

**BEST DRUNK**

The product can be tasted even years after being disgorged due to its capacity to become more and more complex and to positively evolve for a long time.

**TASTING NOTES AND FOOD-WINE PARING**

Villa Franciacorta Cuvette Brut Millesimato presents golden reflections, and fine persistent perlage. The nose is intense and beguiling, with soft bread crusts mingled with fruits and sweet spice. It displays considerable structure and remarkable softness. Thanks to its engaging character, it will drink well throughout the meal.

**VILLA FRANCIACORTA**

Via Villa, 2 - 25040 Monticelli Brusati (BS) - T. +39 030.652329 | F. +39 030.6852305 - info@villafranciacorta.it  
www.villafranciacorta.it - f villa.franciacorta @CantinaVilla



CAMPAGNA FINANCIATA PURSUANT EEC REGULATION NUMBER 1308/13

