



BOKÈ

Franciacorta (Brescia), from proprietary vineyards located in Monticelli Brusati and Provaglio d'Iseo.

FRANCIACORTA
BOKÈ - ROSÉ BRUT MILLESIMATO DOCG

D.O.C.G.

PRODUCTION ZONE

BLEND

100% Pinot Noir.

YIELD PER HECTARE

80/95 Quintals / Ha.

PLANTING DENSITY

4.650 vines per hectare, trained to the spurred cordon and Guyot system.

VINEYARD MANAGEMENT

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

TERRAIN CHARACTERISTICS

Hillside and at the base of hillsides. The soils are primarily clayey loams and are thick and cool, and have been deeply ploughed to favour root development.

HARVEST

The harvest takes places 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.

MESO-VINIFICATION

Each single parcel of the 26 within the estate winery is vinified separately.

VINIFICATION

The 80% of the Pinot Noir is fermented in bianco. The remaining Pinot Noir is macerated on the skins at 8 C for 10 hours. Fermentation in steel tanks at controlled temperatures (18 C) for twenty days. Fermentation is followed by stabilisation, clarification and aging until spring.

AGING

The wine is bottled in the spring of the year following the harvest; refermentation in bottle with selected yeasts, and the wine subsequently ages on the lees for at least 36 months in the estate's underground cellars, at constant temperatures ranging between 12 and 15 C.

RESIDUAL SUGAR

5,7-6,5 gr/lt.

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

A Franciacorta Rosé capable of exalting the incomparable elegance of Pinot noir. Boké captures all the senses thanks to its colour, its vibrant perlage, its elegant and enchanting structure.

The scents fascinate every new breath, the intense and persistent aromas accompany the palate for a long time. Impossible to resist a Franciacorta of absolute elegance, unique and precious like a coral peau d'ange.



VILLA FRANCIACORTA

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