

FRANCIACORTA DOCG
ROSÉ VINTAGE WINE 2020
ARDEA PACIFICA

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
chardonnay/pinot nero	12,5% vol.	4 g/l	6 g/l	3,1

VINEYARD CHARACTERISTICS

SOIL

The morainic soil originated thanks to the deposits transported by the glaciers. It is medium-texture soil with a balanced representation of sand and silt.

GROWING SYSTEM

Guyot and spurred cordon

VINE TRAINING SYSTEM

Espalier

YIELD Q/HA

80-90 q/ha

ORGANOLEPTIC PROPERTIES

COLOR

Pale pink, with more vivid and brilliant highlights

SCENT

Intriguing aromas of berries with explicit reference to red currant, to open immediately after towards spicy and vanilla notes

FLAVOR

Good minerality and creaminess, fresh and well-balanced

PERLAGE

Fine beading, persistent and abundant

SERVING SUGGESTION

SERVING TEMPERATURE

Serve chilled at a temperature of 6-8 °C

PAIRINGS

Handmade fettuccine with porcini mushrooms, salmon in a puff pastry crust stuffed with aromatic spices, grilled octopus

SIZE

0,75lt

Bottle storage: horizontal

PRODUCTION CHARACTERISTICS

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The budding in april has been favoured by a sunny and dry climate, which has also accompanied the first phases of vegetative growth of the plant. This allowed a regular and homogeneous growth. The low rainfall disadvantaged pathogenic attacks. The storm events in june and the subsequent lowering of temperatures avoided stress on the plant's life. The month of july was dry and windy, an ideal climate and with an excellent temperature range between day and night.

HARVEST

The grape harvest starting from mid-august, and in the early morning hours. The first selection of the grapes takes place in the field, where are picking only the best bunches in boxes of a maximum of 18 kg, to prevent the weight of the grapes from breaking the berries. The second selection of the grapes takes place in the cellar, followed by a soft pneumatic pressing.

FERMENTATION

The fermentation is carried out at low temperatures, enhancing the characteristics of the grapes to the fullest.

REFINEMENT

The refinement takes place before the tirage and is carried out in steel tanks for about 7 months, in which the yeasts are put back in suspension to give the wines gustatory and aromatic complexity. The tirage takes places in spring.

AGING

It ages on the lees inside air-conditioned rooms. During this period are manually repeated some bâtonnage which will characterize the gustatory and olfactory profile of Franciacorta

