

**FRANCIACORTA DOCG**  
**DOSAGE ZÉRO**

The aromatic complexity of Chardonnay and the 28-month aging give the wine a particular sensory balance

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
100% chardonnay	12,5% vol.	<2,0 g/l	6,5 g/l	3,05

**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

**YELD Q/HA**

90-100 q/ha

**ORGANOLEPTIC PROPERTIES**

**COLOR**

Light color with golden filigree highlights

**SCENT**

Gentle, recalling ripe fruit, with pleasant and slightly hinted notes of vanilla, lightly toasted scent deriving from yeasts

**FLAVOR**

Savory, fresh, aromatic, with subtle notes of tropical fruit very thin and abundant beading

**PERLAGE**

Abundant foam, fine and persistent beading

**SERVING SUGGESTION**

**SERVING TEMPERATURE**

Serve chilled at a temperature of 8-9 °C

**PAIRINGS**

Perch cutlets from Lake Iseo, pike salad with fresh fennel, pork cheek with green sauce, beef in oil

**PRODUCTION CHARACTERISTICS**

**HARVEST**

The grape harvest starting from mid-august, and in the early morning hours. The first check 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 check 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 place in spring.

**AGING**

It ages for at least 28 months 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.

**SIZE**

0,75lt

Bottle storage: horizontal



Product of Italy  
Contains Sulphites

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