



# CENTINARI

FRANCIACORTA

## FRANCIACORTA DOCG BRUT

The 28-month aging on the lees characterizes the olfactory depth of the wine, elevating the quality of its sensory profile

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
100% chardonnay	12% vol.	6,0 g/l	6,5 g/l	3,00

### 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

90-100 q/ha

### ORGANOLEPTIC PROPERTIES

#### COLOR

Straw yellow with golden highlights

#### SCENT

Fresh, bold and spicy, rich in yeasty fragrance

#### FLAVOR

Well-balanced and structured, with good savoriness and freshness

#### PERLAGE

Abundant foam, fine and persistent beading

### SERVING SUGGESTION

#### SERVING TEMPERATURE

Serve chilled at a temperature of 8-9 °C

#### PAIRINGS

Raw food, prawn, shrimp and tuna tartare, white truffle and spaghetti with sea urchins

### 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 fields, 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 on average for 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.

### SIZES



Bottle storage: horizontal



Product of Italy  
Contains Sulphites

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