



CENTINARI

FRANCIACORTA

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

YIELD 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 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.

SIZE

0,75lt

Bottle storage: horizontal



Product of Italy
Contains Sulphites