

FRANCIACORTA DOCG
DOSAGE ZÉRO VINTAGE WINE 2021
ARDEA COLLECTION

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
chardonnay/pinot noir	12,5% vol.	<2,0 g/l	6 g/l	3,00

VINEYARD CHARACTERISTICS

SOIL

Moraine soil formed by deposits transported by glaciers. Medium-textured soil with a balanced presence of sand and silt.

GROWING SYSTEM

Guyot and spurred cordon

VINE TRAINING SYSTEM

Espalier

YELD Q/HA

90 q/ha

ORGANOLEPTIC PROPERTIES

COLOR

Clear with gold filigree reflections

SCENT

Rich in fruity and floral aromas, with notes of bread crust. Toasted notes from the long aging process

FLAVOR

Fresh, savory, intense, extremely balanced, with a very long finish

PERLAGE

Very fine and abundant perlage

SERVING SUGGESTION

SERVING TEMPERATURE

Serve chilled at a temperature of 8-9 °C

PAIRINGS

Seafood risotto, baked sea bream in a potato crust

SIZE

0,75lt

Bottle storage: horizontal
Product of Italy
Contains Sulphites

PRODUCTION CHARACTERISTICS

VINTAGE 2021

Budbreak began in the first ten days of April. During this period, spring frosts occurred, slowing vine development and reducing the production potential. Flowering and fruit set took place in June; temperatures below the seasonal average led to some coulure. The abundant rainfall in July prevented water stress and supported the vine's growth. Harvest started around mid-August and lasted longer than usual. Yields were lower compared to 2020, but grape quality remained high, resulting in wines characterized by freshness and minerality.

HARVEST

The first selection of the grapes takes place in the vineyard, where only the best bunches are harvested and placed in crates holding a maximum of 18 kg, to prevent the weight of the grapes from breaking the berries. The second selection is carried out in the winery, followed by gentle pneumatic pressing.

FERMENTATION

Fermentation takes place at low temperatures, enhancing the characteristics of the grapes.

REFINEMENT

The maturation before tirage takes place in steel barrels for approximately 7 months, where the yeasts are resuspended to give the wines flavorful and aromatic complexity. Tirage takes place in the spring.

MATURATION

It ages on average for 42 months in air-conditioned rooms, during which time bâtonnage is repeated manually, which will characterize the flavor and aroma profile of Franciacorta.

