

FRANCIACORTA DOCG  
**ROSÉ VINTAGE WINE 2021**  
ARDEA COLLECTION

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
chardonnay/pinot nero	12,5% vol.	5,5 g/l	6 g/l	3,10

**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**

**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

Product of Italy  
Contains Sulphites

**PRODUCTION CHARACTERISTICS**

**VINTAGE 2021**

Budding began in the first ten days of April, and in this period there were also spring frosts which slowed down the development of the vine and reduced the production potential. Flowering and fruit set occurred in June; temperatures below the seasonal average caused leaking phenomena to be recorded. The abundant rains in July avoided water stress for the plant's life. The harvest began in mid-August and was longer than usual. Less rich from a quantitative point of view than the previous year, but the quality of the grapes was still high, and produced products rich in freshness and minerality.

**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 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

