



CENTINARI
FRANCIACORTA

FRANCIACORTA DOCG
TESTANERA
RISERVA 2016

BRUT

GRAPE VARIETY	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
Chardonnay	12,0% vol.	3,5 g/l	8 g/l	3

Testanera Riserva 2016 was born in Franciacorta after a long aging in the bottle. This wine has an extraordinary complexity and elegance of flavors and aromas. It is the result of a truly exceptional vintage.

VINEYARD CHARACTERISTICS

SOIL

The soil is morainic and originated by the deposits transported by the glaciers. It is a medium-textured soil with a balanced presence of sand and silt.

GROWING SYSTEM

Guyot and spurred cordon

VINE TRAINING SYSTEM

Espalier

YIELD Q/HA

70 q/ha

ORGANOLEPTIC CHARACTERISTICS

COLOR

Intense yellow with bright and brilliant reflections

AROMA

It is spicy and recalls vanilla beans, with a slight scent of white pepper. It is characterized by hints of yellow fruit, both fresh and ripe, and notes of bread crust

TASTE

Fresh with an excellent acidity. It leaves the palate wrapped in an elegant sensation of pleasantness where freshness and sapidity integrate very well with the alcoholic component. The finish is very long

PERLAGE

Fine, persistent and abundant

SERVING SUGGESTION

SERVING TEMPERATURE

Serve chilled at a temperature of 6-8 °C

PAIRINGS

It pairs well with first courses with fish or white meat. It is also ideal with oysters. Recommended with crispy seared bluefin tuna and foie gras in Franciacorta glaze.

SIZES

0,75 lt

Bottle storage: horizontal

Product of Italy Contains Sulphites

PRODUCTION FEATURES

VINTAGE 2016

In early April, the vines began to sprout, as always. In May, due to the coldest temperatures, the flowers of the plants fell off. The coulure has affected the berries, whose skin has become thicker, bringing a first olfactory richness. After mid-August, strong night-time temperature excursions have sealed all the aromas synthesized during the day.

HARVEST

The grape harvest starts at the beginning of August and takes place in the early morning hours. The first check of the grapes is in the vineyard, where only the best bunches are picking 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 and is 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 complexity of flavors and aromas.

TIRAGE

July 4, 2017

AGING

It ages on average for 72 months on the lees inside air-conditioned rooms. During this period some bâtonnage are manually repeated. These processes will characterize the taste and aromatic profile of Franciacorta.

