



VIGNA DORATA
FRANCIACORTA



FRANCIACORTA BRUT

WINE NAME: *Franciacorta D.O.C.G. "Brut".*

GRAPE VARIETY: *Chardonnay 80%, Pinot Nero 20%.*

SOIL COMPOSITION: *Alluvional morain soil of early origin with an extremely sandy structure and very frequent presence of morain stones.*

VINE: *Village of Cazzago San Martino.*

EXPOSURE AND HEIGHT: *South-west exposure with light slope, 230 meters above sea-level.*

GROWING AND TRAINING SYSTEM AND PLANT SPACING: *Cordon and Guyot training system, density of 5000 plants per ha.*

YIELD: *80 ql./ha*

HARVEST TIMING: *Between the end of August and early September. Grapes are harvested by hand in small crates in the coolest hours of the morning.*

VINIFICATION: *Soft pressing of whole grapes by pneumatic press. The first fermentation takes place in stainless steel tanks at controlled temperature after the addition of selected yeasts.*

FOAM FORMATION: *The cuvee, a blend of the vinified grapes from the winery's different vineyards is made just before tirage which usually takes place in april and May.*

DISGORGING: *Generally after 24 months when aging has given reached the required characteristics disgourging is carried out by priming with of Liqueur d'expedition; at the end the Brut is around 5-6 g/l of sugar. After refining in the winery for three months, Franciacorta Brut DOCG is ready for shipping and tasting.*

SIZES:



0,375 l



0,75 l



1,5 l

