



VIGNA DORATA
FRANCIACORTA



FRANCIACORTA ROSÉ

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

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

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

VINE: *"Cava" and "Stresa" in the Sala area, in the village of Cazzago San Martino.*

EXPOSURE AND HEIGHT: *South-west exposure on a slight slope, 230 meters above sea-level.*

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

YIELD: *70 ql./ha*

HARVEST TIMING: *Grapes are picked by hand and transported in small crates to the winery. The Harvest is never later than the end of August.*

VINIFICATION: *Vigna Dorata's Rosé is produced from Pinot Noir grapes, which are vinified in stainless steel tanks with maceration on punched down skins for a few hours depending on the year. The aforementioned procedure gives this wine its peculiar, delicate and elegant colour. The must is subsequently separated from the pomace and completes its fermentation at a controlled temperature.*

FOAM FORMATION: *Tirage takes place during March and April, wherease foam formation and maturation on stacks can take from 24 to 36 months, depending on the year in the controlled temperature of our aging rooms.*

DISGORGING: *When the Rosé has reached the desired maturity, "Liqueur d'expédition", prepared with vintage wines, is added for disgorging. This wine is only sold to the public in the "Brut" version and contains a sugar residue of approximately 7 g/l. After a three month-refining in the winery the Franciacorta DOCG is bottled and ready for shipping.*

LENGTH OF TIME ON THE YEASTS: *30/36 months*

SIZES:



0,75 l

