



VIGNA DORATA
FRANCIACORTA



FRANCIACORTA BRUT

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

GRAPE VARIETY: Chardonnay and Pinot Nero.

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

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 cuvée, 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 18-24 months when aging has given reached the required characteristics disgorging is carried out by priming with of Liqueur d'expédition; 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:



0,75 l



1,5 l



3 l

