



VIGNA DORATA  
FRANCIACORTA



## FRANCIACORTA NATURE

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

*GRAPE VARIETY: Chardonnay and Pinot Nero.*

*SOIL COMPOSITION: deep alluvional morain soil formed over a medium to long period with a sandy loamy structure. The morenic stones are frequent to very frequent.*

*HARVEST TIMING: end of August beginning of September, harvesting is done by hand in the coolest hours of the morning*

*VINIFICATION: grapes are pressed with rigorous attention to their remaining whole. The must is fractioned. The first fermentation is at controlled temperature in steel tanks.*

*FOAM FORMATION: the curve destined to become Brut Nature is chosen from the most pleasing and elegant wines of that vintage and is bottled in spring in the months of April or May. Only after 20-24 months is it subject to Remuage.*

*DISGORGING: Brut Nature has a residual sugar level of about 1-2g/L. After resting in the winery for about three month, the Franciacorta D.O.C.G Brut Nature dressed up ready for delivery.*

*SIZES:*



0,75 l

