



VIGNA DORATA  
FRANCIACORTA



## FRANCIACORTA ROSÉ

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

*GRAPE VARIETY: Pinot Nero and Chardonnay.*

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

*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 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 Rosé is ready for shipping.*

*SIZES:*



0,75 l

