



LO SPARVIERE

FRANCIACORTA

IL CACCIATORE

GRAPES: 50% Merlot, 50% Cabernet

LOCATION: South-facing, at 250 metres' elevation, in the commune of Provaglio d'Iseo.

SOIL PROFILE: Morainic origin

VINEYARD YIELD: 60 q/ha

HARVEST: Hand-picked into small boxes, with rigorous quality-selection in the vineyards.

HARVEST PERIOD: Between the last third of September and the first third of October

VINIFICATION: The clusters are gently de-stemmed, then fermented, at temperatures not exceeding 25°C, with ambient yeasts in stainless steel, then the maceration continues for 2 weeks, with pumpovers and punchdowns.

The wine matures in large and small oak casks for 12 months, then receives an additional bottle-ageing of 6 months.

TECHNICAL DATA: Alcohol: 13% vol. - Total acidity: 5,5 gr/l - pH: 3,45

SENSORY PROFILE

APPEARANCE: A luminous clear ruby red, with purplish highlights.

BOUQUET: A rich, complex bouquet that releases ripe red berryfruit, dried plum, and blackcurrant in particular, crowned at the end with spicy notes of cinnamon and smooth vanilla.

PALATE: Glossy tannins deliver a smooth mouthfeel, adding to a wine that is magistrally balanced, and with a lingering finish.

SERVING SUGGESTIONS: Best enjoyed at 18°C, paires best with dishes of large and small game, as well as specialty preparations traditional to the city of Brescia.

www.losparviere.com



AGRICOLE GUSSALLI BERETTA