



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. Brut Millesimato

DENOMINATION: Franciacorta D.O.C.G. Brut Millesimato

GRAPE VARIETY: 100% Chardonnay

VINEYARD LOCATION: Facing southwest at an altitude of 180 metres, in Provaglio d'Iseo

ORIGIN AND SOIL PROFILE: Marl with a prevalence of silt and red clay

YIELD PER HECTARE: 70 q/ha

HARVEST: Selection of grapes in vineyard, harvested by hand into small crates

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

VINIFICATION: The small crates of Chardonnay are left for 24-36 hours in a refrigerating room at a temperature of 4°C, cooling the grapes to 10°C to improve varietal aroma extraction. The chilled grapes are taken to the press for a gentle, whole-cluster pressing, extracting no more than 60% of the free-run must. Fermentation is carried out at around 16°C to preserve varietal aromas, then the wine matures 6 months sur lie in stainless steel tanks. Part of the base wines that will form the cuvée undergoes the malolactic fermentation

SUR LIE BOTTLE-AGEING: At least 48 months

INDICATIVE TECHNICAL DATA: Alcohol: 12.5% vol. - Total acidity: 6.0 - 6.50 g/L - pH: 3.15 - Sugar: 8 g/L

BEAD: Delicate and lingering

APPEARANCE: Brilliant straw yellow

NOSE: Biscuit like-notes at the outset evolve towards smooth notes of acacia honey, candied fruit and beeswax

PALATE: Crisp, lengthy and well balanced, with a touch of citrus

SERVING TEMPERATURE: 8°C

PAIRING SUGGESTIONS: Serve with aperitifs or throughout the meal. Delicious with formal first courses, such as baked pastas and creamy risottos; intriguing paired with raw seafood

