



LO SPARVIERE  
FRANCIACORTA

Gambero Rosso

2021

TRE BICCHIERI



PREMIO ROSA D'ORO



## FRANCIACORTA D.O.C.G. Dosaggio Zero Riserva

**DENOMINATION:** Franciacorta D.O.C.G. Dosaggio Zero Riserva

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD LOCATION:** Facing east at an altitude of 180 metres, in Monticelli Brusati

**ORIGIN AND SOIL PROFILE:** Marl-rich Lombard siliceous

**YIELD PER HECTARE:** 60 q/ha

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

**HARVEST PERIOD:** Starting in the last third of August

**VINIFICATION:** The small crates of Chardonnay are left for 24-36 hours in a refrigerating room at 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, with no more than 50% of the free-run must extracted. Then fermentation is carried out slowly at 18°C to preserve varietal aromas: 60% of the free-run must ferments in stainless steel tanks and the remaining 30% in oak barrels and tonneaux, then the wine matures and partially performs malolactic fermentation in the same containers. Small percentages of wines from preceding vintages are included in the cuvée

**SUR LIE BOTTLE-AGEING:** At least 72 months

**INDICATIVE TECHNICAL DATA:** Alcohol: 12.5% vol. - Total acidity: 5.50 - 6.0 g/L - pH: 3.20 - Sugar: non-dosed

**BEAD:** Delicate, intense and lingering, with a soft and white mousse

**APPEARANCE:** Intense straw yellow with gold highlights

**NOSE:** Fine, emphatic, with a hint of toasted pastries, mixed nuts and tropical fruit, light honey and yellow peach

**PALATE:** Clean-edged, fragrant with mineral notes. A lengthy progression and near-endless finish

**SERVING TEMPERATURE:** 8 - 10° C

**PAIRING SUGGESTIONS:** Serve with canapes of pasta brisé, cold marinated salmon, oysters and creamed cold-fish. Enjoy it with well-aged Parmesan cheese

