



# LO SPARVIERE FRANCIACORTA

## FRANCIACORTA D.O.C.G. Extra Brut

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**DENOMINATION:** Franciacorta D.O.C.G. Extra Brut

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD LOCATION:** Facing northwest at an altitude of 150 - 200 metres, in Provaglio d'Iseo

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

**YIELD PER HECTARE:** 80 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. Fermentation is carried out at 15 -16°C and sur lie maturation continues until the cuvée is assembled. The cuvée includes small amounts of wine that have fermented in once- and twice-used barrels

**SUR LIE BOTTLE-AGEING:** At least 36 months

**INDICATIVE TECHNICAL DATA:** Alcohol: 12,5% vol. - Total acidity: 6.0 - 6.50 g/L - pH: 3.18 - Sugar: 3 g/L

**BEAD:** Delicate and lingering

**APPEARANCE:** Golden yellow

**NOSE:** Initial hints of bread crust gradually yield to subtle notes of hazelnut and candied fruit, concluding with a pleasantly spicy finish

**PALATE:** Superb balance between sapidity, a crisp note of citron, and hints of mineral

**SERVING TEMPERATURE:** 8°C

**PAIRING SUGGESTIONS:** It is ideal as an aperitif wine, but a lovely partner to fish, lighter meats and medium-aged cheeses

