



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. *Rosé Mouique*

DENOMINATION: Franciacorta D.O.C.G. Rosé

GRAPE VARIETY: 100% Pinot Noir

VINEYARD LOCATION: Facing southeast at an altitude of 250 metres, in Provaglio d'Iseo

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

YIELD PER HECTARE: 70 q/ha

HARVEST: Selection of grapes in the 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 Pinot Noir 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 then given an in-press 8-12-hour maceration to extract the desired colour pigments and aroma precursors. The must is then gravity settled and fermented at 15-17°C, part in stainless steel tanks and part in oak barrels, where it completes malolactic fermentation

SUR LIE BOTTLE-AGEING: At least 24 months

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

BEAD: Delicate and lingering

APPEARANCE: Salmon pink, which over time assumes coppery tones

NOSE: Fragrances of rosewater and red berry fruits

PALATE: Elegant and full-bodied, with a judicious acidity that animates the fruit and enhances its aromas

SERVING TEMPERATURE: 8°C

PAIRING SUGGESTIONS: It is the ideal accompaniment to cold cuts, even full-flavoured ones, to first courses of meat and mushroom, rich vegetable dishes, such as parmigiana di melanzane, and to main courses of red meat

