



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. *Essete 2006* Extra Brut Riserva

DENOMINATION: Franciacorta D.O.C.G. Extra Brut Riserva 2006

GRAPE VARIETY: 100% Chardonnay

VINEYARD LOCATION: Facing northwest 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. Fermentation is carried out at 18°C in stainless steel tanks, then the wine matures and partially performs malolactic fermentation in the same containers. The tirage cuvée is assembled in May, which contains base wines from two historic estate vineyards

TIRAGE BOTTLING AND SUR LIE BOTTLE-AGEING: June 2007

INDICATIVE TECHNICAL DATA: Alcohol: 13% vol. - Total acidity: 5.90 g/L
- pH: 3.18 - Sugar: 3 g/L

BEAD: Delicate, intense and long-lasting

APPEARANCE: Brilliant straw yellow with gold highlights

NOSE: Evolved and intense with hints of ripe pineapple, white peach, mixed nuts and pastry

PALATE: Lively, still-effective acidity with a notable minerality; lengthy progression and finish

SERVING TEMPERATURE: 8 - 10°C

