



LO SPARVIERE FRANCIACORTA

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

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

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. Then fermentation is carried out slowly at 15-17°C. to preserve varietal aromas: 70% 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 60 months

TECHNICAL DATA: Alcohol: 13% vol. - Total acidity: 6.0 g/L - pH: 3.18 - Sugar: 3 g/L

BEAD: Dense and continuous

APPEARANCE: Brilliant straw yellow with gold highlights

NOSE: Evolved and very pronounced, with hints of ripe pineapple, white peach and mixed nuts. Pungent spices on the finish are lifted and enriched by intense notes of mountain honey

PALATE: Clean-edged acidity with a notable minerality

SERVING TEMPERATURE: 8 - 10° C

PAIRING SUGGESTIONS: Serve it with dishes throughout the meal, in particular with classic Italian dishes, such as cotechino or leg of pork and with pork loin roast as well. Outstanding with sushi and sashimi. Try it too with mozzarella di bufala or soft cheeses

