



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. Extra Brut

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 15-17°C and sur lie maturation continues until the cuvée is assem-bled. 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

