



## LO SPARVIERE FRANCIACORTA

### FRANCIACORTA D.O.C.G. *Cuvée n.7* Brut

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

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD LOCATION:** Facing southwest on a slight slope at an altitude of 200 metres, in Provaglio d'Iseo

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

**YIELD PER HECTARE:** 80 q/ha

**HARVEST:** Selection of grapes in 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 Chardonnay are left for 24-36 hours in a refrigerating room with a temperature of 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, extracting no more than 60% of the free-run must. Fermentation is carried out slowly at 15-17°C to preserve varietal aromas. The base wine ages sur lie for about 7 months in stainless steel tanks and bottling for tirage follows in May

**SUR LIE BOTTLE-AGEING:** At least 30 months

**INDICATIVE TECHNICAL DATA:** Alcohol: 12.5 % vol. - Total acidity: 6.0 - 6.50 g/L - pH: 3.15 - Sugar: 8 g/L

**BEAD:** Delicate and long-lasting, with a dense mousse

**APPEARANCE:** Brilliant straw yellow with gold highlights

**NOSE:** Characteristic bouquet of in-bottle fermentation with delicate notes of light honey and ripe fruit, including yellow peach, buttery notes classic to Chardonnay, mixed nuts, especially almonds, and hints of bread crust

**PALATE:** Crisp with mineral notes; lengthy, exhibiting a structure that is firm yet velvety

**SERVING TEMPERATURE:** 8°C

**PAIRING SUGGESTIONS:** Perfect for aperitifs with vegetable puffs and marinated salmon tartines; delicious with delicate starters, especially hot and cold fish dishes. Partners beautifully with light first courses, seafood risotto, and vegetarian pasta. Try it with medium-aged goat cheese

