



LO SPARVIERE FRANCIACORTA

Franciacorta D.O.C.G. *Rosé Monique Extra Brut*

DENOMINATION: Franciacorta D.O.C.G. Rosé
GRAPE VARIETY AND ORIGIN: 100% Pinot Noir. All the grapes come from a vineyard named "Sergnana" located on the high part of the hill surrounded by wood.
VINEYARD EXPOSURE: Facing south-east 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
PRODUCTION: 600 numbered bottles
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
VINIFICAZIONE: The small crates of Pinot Noir are put directly in a refrigeration cell at a temperature of 4°C, for 24 to 36 hours. By means of this procedure, which optimizes the extraction of varietal aromas, the grapes are chilled to a temperature of about 10°C. Subsequently, a part of the grapes will be submitted, for 8 - 12 hours, to maceration in the press; this will allow the extraction of the noble fruity precursors, and the right shade of color. Decantation is static, and fermentation, at temperatures between 15°C and 17°C, takes place partly in stainless steel and partly in small barrels
SUR LIE BOTTLE-AGING: At least 48 months
INDICATIVE TECHNICAL DATA: Alcohol degree: 12% vol. - Total acidity: 6,5 g/L - pH: 3,10 - Residual sugar: 2 - 3 g/L
PERLAGE: Very fine bubble chains rise continuously from the base of the glass
APPEARANCE: Intriguing salmon colour that will turn to auburn reflections over time
NOSE: Notes of candied morello cherry and pastry yeast in the background
PALATE: In perfect balance with the nose, notes of small red fruits such as wild strawberry or currant are a hallmark of the vitality of the high hillside vineyard. Sapidity and purity complete this Franciacorta Rosé
SERVING TEMPERATURE: 8°C
PAIRING SUGGESTIONS: Ideal when paired with fish appetizers, try it with a simple salmon tartare, a shrimp and vegetable quiche or a more refined lobster and caviar terrine. With pasta dishes, it ranges from seafood recipes from the Mediterranean tradition to dim sum dumplings from Asian cuisine

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AGRICOLE GUSSALLI BERETTA