

Agricole Gussalli Beretta Ayear of celebration

o Sparviere was founded by Monique Poncelet Gussalli Beretta in 1974, at a time when Franciacorta was a young DOC, with barely a dozen producers of sparkling wine. It was the first of the group of high-profile estates which went onto shape the modern history of Metodo Classico in Italy. The first bottles from the estate were released in 1984 followed, in time, by the wines which now form a comprehensive portfolio, based predominantly on Chardonnay, ranging from freshnon-vintage cuvées through to mature Riservas with long lees ageing.

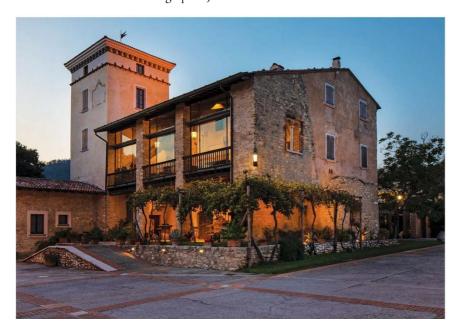
Creating balance and intensity

The property's organically managed vineyards extend over 30ha in the communes of Monticelli Brusati and Provaglio d'Iseo, in the northeast of the Franciacorta DOCG zone. Calcareous marl soils, which differ markedly from the typical glacial moraine of Franciacorta, give structure to thewines. Meanwhile, the cool mesoclimate of sites stretching up to 300

metres above sea level offers the crucial benefits of delaying grape ripening and preserving acidity, which determines the crisp intensity and finesse of the housestyle.

Individual plots across the estate are harvested separately on the basis of exposure and the age of the vines. In the words of winemaker Francesco Polastri, 'Lo Sparviere is an artisan winery that treats every land parcel as if it were unique'. Each plot is then vinified separately in what Poalstri describes as the 'bespoke management of every base wine'. Subsequent blending of the different cuvées (ten in the case of the Brut Cuvée 7 – the latest addition to the range) creates balance and complexity, which is the other hallmark of the estate. www.losparviere.it







Lo Sparviere, Franciacorta Extra Brut Rosé Monique 99

Named in honour of the founder of the estate and first produced in 2004, Rosé Monique is sourced from the Sergnana vineyard – planted with Pinot Noir vines only – in Provaglio d'Iseo. This exclusive 600-bottle edition was created to celebrate the 50th anniversary of the foundation of the estate, which happily coincides with the 20th anniversary of its first release.

The pale coral shade, delicate mousse and super-fine perlage are an impeccable introduction to a wine with complex aromas of red fruit and citrus, sweet aromatic herbs, an enticing saline-mineral nuance. The palate holds great intensity, concentration, a wonderful creamy dry texture and infinite length. Tantalisingly rare and absolutely outstanding. Disgorged in October 2023, after 48 months on the lees.

Drinking 2024-2030+