



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G.



Brut Millesimato 2019

DENOMINATION: Franciacorta D.O.C.G.

GRAPE VARIETY: 2019

VINEYARD EXPOSURE: Brut

VITIGNO: 100% Chardonnay

VINEYARD EXPOSURE: North-West facing at 180 meters a.s.l. in the municipality of Provaglio d'Iseo.

SOIL ORIGIN AND COMPOSITION: Marly with a prevalence of silt and red clay.

YIELD PER HECTARE: 70 q.li

HARVEST: Manual in small crates with selection of the grapes in the vineyard.

HARVEST PERIOD: From the third decade of August.

VINIFICATION: From the vineyard, the Chardonnay crates are placed in a cold storage room at 4°C for 24–36 hours. The grapes cool to reach 10°C, a process favoring a better extraction of varietal aromas. The cooled grapes are taken to the press for soft pressing of the whole clusters, from which no more than 55% of the free-run must is extracted. Subsequently, fermentation occurs at a controlled temperature between 15–17°C. Maturation on the lees lasts approximately 6 months and is carried out in stainless steel tanks. A portion of the base wines used for the tirage cuvée undergoes malolactic fermentation.

BOTTLE REFINEMENT ON THE LEES: From 48 months.

INDICATIVE ANALYTICAL DATA: Alcohol Content: 12,5% vol. - Total Acidity: 6 - 6,5 g/L
- pH: 3,15 - Residual Sugar: 7 g/L

PERLAGE: Fine and continuous.

APPEARANCE: Brilliant straw yellow with golden reflections.

BOUQUET: The biscuity note at the opening evolves toward the sweetness of acacia honey, candied fruit, and beeswax.

PALATE: On the palate, it is fresh, balanced, and citrusy, with good persistence.

SERVING TEMPERATURE: 8°C

FOOD PAIRING: Ideal as an accompaniment for an aperitif or the entire meal. It is worth trying with structured first courses such as baked pasta and creamed risottos. The pairing with raw seafood is also of interest.

