



## LO SPARVIERE FRANCIACORTA

### FRANCIACORTA D.O.C.G. Dosaggio Zero Riserva 2015

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

**TASTE TYPOLOGY:** Dosaggio Zero

**VINTAGE:** 2015

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD EXPOSURE:** East-facing at 180 meters a.s.l. in the municipalities of Monticelli Brusati and Provaglio d'Iseo.

**ORIGINE E COMPOSIZIONE DEL SUOLO:** Lombard selcifero (cherty soil) rich in calcareous marls.

**YIELD PER HECTARE:** Max 60 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 to lower the temperature, limiting the degradation of varietal aromas. The whole clusters are then pressed following a further selection on a sorting table. The free-run must yield varies by vintage but never exceeds 50%. Temperature-controlled fermentation takes place 70% in stainless steel tanks and the remaining 30% in barriques and tonneaux. The must refines on fine lees in the fermentation vessels until the cuvée is prepared.

**BOTTLE REFINEMENT ON THE LEES:** From 72 months.

**INDICATIVE ANALYTICAL DATA:** Alcohol Content: 12,5% vol. - Total Acidity: 6,0 - 6,3 g/L - pH: 3,10 - Residual Sugar: 2 g/l

**PERLAGE:** Extremely fine and tight grain; the constant rise creates a mousse with a creamy texture.

**APPEARANCE:** Brilliant golden yellow with deep reflections.

**BOUQUET:** Broad and layered: opening with notes of dry pastry and toasted almond. It then evolves toward notes of yellow peach in syrup and honey.

**PALATE:** Austere and vertical sip, characterized by an imposing structure balanced by vibrant acidity. The finish is dry, savory, and long-lasting, with returning hints of bread crust and toasted almond.

**SERVING TEMPERATURE:** Between 8 and 10°C.

**FOOD PAIRING:** A wine that favors dishes with marked richness and iodine intensity, such as oysters, creamed cod, or grilled shellfish. It also expresses itself well in combination with porcini mushroom risottos or long-aged Parmigiano Reggiano.

