



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. Extra Brut Riserva *Esseti 2006*

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

VINTAGE: 2006

TASTE TYPOLOGY: Extra Brut

GRAPE VARIETY: 100% Chardonnay

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

SOIL ORIGIN AND COMPOSITION: Lombard selcifero (cherty soil) rich in calcareous marls.

YIELD PER HECTARE: 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 at a temperature of 4°C for 24–36 hours. The grapes cool to reach a temperature of 10°C, a process that favors 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 50% of the free-run must is extracted. Subsequently, the first fermentation takes place at a temperature of 18°C exclusively in stainless steel tanks. In these same fermentation vessels, the wine matures and undergoes malolactic fermentation. The tirage cuvée is prepared in May, using grapes from two of the estate's historic vineyards.

TIRAGE AND BOTTLE REFINEMENT ON THE LEES: June 2007

INDICATIVE ANALYTICAL DATA: Alcohol Content: 13% vol. - Total Acidity: 5,90 g/L

- pH: 3,18 - Residual Sugar: 3 g/L

PERLAGE: Fine, intense, and persistent.

APPEARANCE: Brilliant straw yellow with golden reflections.

BOUQUET: Evolved and intense, with hints of ripe pineapple, white peach, dried fruit, and pastry.

PALATE: Still-vibrant acidity and significant mineral savoriness; long, persistent finish of rare balance.

SERVING TEMPERATURE: Between 8 e 10°C

FOOD PAIRING: Pairs masterfully with large grilled shellfish, baked turbot, or preparations enriched with white truffle. The complexity of this Riserva also elegantly supports elaborate white meats and long-aged blue cheeses.

