



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. Extra Brut Riserva 2016 **ESSETE**

DENOMINATION: Franciacorta Extra Brut Riserva 2016

VINTAGE: 2016

TASTE TYPOLOGY: Extra Brut

GRAPE VARIETY: 100% Chardonnay

VINEYARD EXPOSURE: North-West at 180 meters above sea level in the municipalities of Monticelli Brusati and Provaglio d'Iseo.

SOIL ORIGIN AND COMPOSITION: Lombardy "Selcifero" rich in calcareous marl.

YIELD PER HECTARE: 60 q.li

HARVEST: Manual in small crates with grape selection in the vineyard.

HARVEST PERIOD: From the last ten days of August.

VINIFICATION: Upon arrival from the vineyard, the Chardonnay crates are placed in a cooling room to lower the temperature, thereby limiting the degradation of varietal aromas. The whole grapes are then pressed following a further selection on the sorting table.

The yield of free-run must varies depending on the vintage but never exceeds 50%. Temperature-controlled fermentation takes place for 70% in stainless steel tanks and the remaining 30% in barriques and tonneaux.

In the fermentation vessels, the must ages on fine lees until the cuvée is prepared.

AGING ON LEES: 120 months

INDICATIVE ANALYTICAL DATA: Alcohol content: 12.5% vol. - Total acidity: 6.5g/L - pH: 3.10 - Sugars: 3 g/L

PERLAGE: Fine and continuous

APPEARANCE: Brilliant straw yellow nuances with golden-green highlights.

NOSE: Intense with hints of yeast and toasted bread accompanied by fresh, ripe fruity sensations.

PALATE: Structured, savory and salty with a pleasantly acidic finish.

SERVING TEMPERATURE: 8°C

ABBINAMENTO GASTRONOMICO: Pairs magnificently with seafood crudité, oysters, and refined preparations featuring white truffle. Its significant structure also elegantly supports noble mushroom risottos and long-aged hard cheeses.

