



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. Extra Brut Millesimato 2015 *Sylvo*

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

VINTAGE: 2015

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 marl.

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: The crates of Chardonnay are placed in a cold storage room to lower the temperature, limiting the degradation of varietal aromas. Whole clusters are 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 approximately 80% in stainless steel tanks and 20% 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 60 months.

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

PERLAGE: Fine and continuous.

APPEARANCE: Brilliant straw yellow shades with golden-green reflections.

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

PALATE: Structured, savory-salty with a pleasantly tart finish.

SERVING TEMPERATURE: 8 °C

FOOD PAIRING: The structure and savoriness of this Franciacorta make it ideal for accompanying traditional Italian dishes such as creamed risottos or game-based courses. For a refined contrast, it is worth trying with aged cheeses.

