



## LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G.



Brut *Cuvée n.7*

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

**TASTE TYPOLOGY:** Brut

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD EXPOSURE:** South-West facing on a gentle slope at 200 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:** 80 q.li

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

**HARVEST PERIOD:** Between the last ten days of August and the first ten days of September.

**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 down 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; only 60% of the free-run must obtained from the first pressing is used for this specific cuvée. Fermentation is conducted slowly at 16°C to retain all aromas. The maturation of the base wine on the lees lasts approximately 7 months in stainless steel tanks, and the tirage for the second fermentation takes place in May.

**BOTTLE REFINEMENT ON THE LEES:** From 30 months.

**INDICATIVE ANALYTICAL DATA:** Alcohol Content: 12,5% vol. - Total Acidity: 6,0 - 6,50 g/L - pH: 3,15 - Residual Sugar: 8 g/L

**PERLAGE:** Dense, fine, and persistent with a thick mousse.

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

**BOUQUET:** Characteristic with notes of light honey, ripe fruit (including yellow peach), and buttery nuances typical of the Chardonnay grape. It also features white dried fruit, especially almond, and hints of bread crust.

**PALATE:** Savory, fresh, and mineral, with a balanced expression. It remains long on the palate while expressing a clearly perceptible softness in its structure.

**SERVING TEMPERATURE:** 8°C

**FOOD PAIRING:** Perfect as an aperitif with vegetable puff pastries and marinated salmon canapés; it favors delicate appetizers, especially warm and cold fish dishes. It also accompanies light first courses, seafood risottos, and ricotta and spinach tortelli. It is worth trying with medium-aged goat cheeses.

