



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G.



Extra Brut

*Rosé
Monique*

DENOMINATION: Franciacorta D.O.C.G.

TIPOLOGIA DI GUSTO: Extra Brut Rosé

GRAPE VARIETY AND VINEYARD: 100% Pinot Nero. Sourced from the Sergnana vineyard located on a high hill, entirely surrounded by coppice woodland.

VINEYARD EXPOSURE: South-East facing at 250–300 meters a.s.l. in the municipality of Provaglio d'Iseo.

SOIL ORIGIN AND COMPOSITION: Clay and marly silt from the decomposition of Lombard selcifero (cherry soil).

YIELD PER HECTARE: 70 q.li

PRODUCTION: 600 numbered bottles.

HARVEST: Manual harvesting 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 crates containing the Pinot Nero grapes are placed directly into a cold storage room at a temperature of 4°C for 24–36 hours. Through this process, which optimizes the extraction of varietal aromas, the grapes are cooled until they reach a temperature of approximately 10°C.

Subsequently, a portion of the grapes undergoes maceration in the press for 8–12 hours; this allows for the extraction of noble fruit precursors and the correct color shade from the skins. Decantation is static, and fermentation, at a temperature between 15°C and 17°C, takes place partly in stainless steel and partly in small wood barrels.

BOTTLE REFINEMENT ON THE LEES: From 48 months.

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

PERLAGE: Very fine chains of bubbles rising continuously from the base of the glass.

APPEARANCE: Salmon pink that turns to copper reflections over time.

BOUQUET: Notes of processed and candied marasca cherry. Aromas of pastry yeast in the background.

PALATE: In perfect balance with the bouquet, notes of small red fruits such as wild strawberry or currant are the hallmark of the high-hill vineyard's vitality. Savoriness and purity complete this Franciacorta Rosé.

SERVING TEMPERATURE: 8°C

FOOD PAIRING: Ideal when paired with fish appetizers; worth trying with a simple salmon tartare, a shrimp and vegetable quiche, or a more refined lobster and caviar terrine. With first courses, it ranges from traditional Mediterranean fish recipes to Asian cuisine's dim sum dumplings.

