



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G.



Rosé Monique

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

TASTE TYPOLOGY: Brut Rosé

GRAPE VARIETY: 100% Pinot Nero

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

SOIL ORIGIN AND COMPOSITION: Marly with a prevalence of silt and clay.

YIELD PER HECTARE: 70 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 Pinot Nero crates are placed in a cold storage room at 4°C for 24–36 hours. The grapes cool to reach 10°C, a process favoring a better extraction of varietal aromas. Maceration of the grapes in the press follows for a duration of 8 to 12 hours to extract the correct color tone from the skins and noble fruit precursors.

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, where malolactic fermentation also occurs.

BOTTLE REFINEMENT ON THE LEES: From 24 months.

INDICATIVE ANALYTICAL DATA: Alcohol Content: 12% vol. - Total Acidity: 6,0 g/L - pH: 3,18 - Residual Sugar: 5 g/L

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

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

BOUQUET: Notes of rose water and red fruits.

PALATE: Elegant and well-structured, with a balanced acidity that pairs well with pleasant savory notes that enhance its aroma.

SERVING TEMPERATURE: 8°C

FOOD PAIRING: Accompanies boards of flavorful cured meats, meat- and mushroom-based first courses, or rich vegetable preparations such as eggplant parmigiana. It is also ideal when paired with red meat main courses and medium-aged cheeses.

