



LO SPARVIERE

FRANCIACORTA

FRANCIACORTA D.O.C.G.



Brut Millesimato 2019

DENOMINATION: Franciacorta D.O.C.G.

GRAPE VARIETY: 2019

VINEYARD EXPOSURE: Brut

VITIGNO: 100% Chardonnay

VINEYARD EXPOSURE: North-West facing at 180 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: 70 q.li

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

HARVEST PERIOD: From the third decade of August.

VINIFICATION: Upon leaving the vineyard, the grapes are placed in a cooling room to preserve their aromatic freshness.

Whole-cluster pressing with a must yield that varies depending on the vintage, but never exceeds 50%.

Temperature-controlled fermentation takes place partly in stainless steel tanks and partly in barriques.

The base wine is refined on fine lees until the time of tirage.

BOTTLE REFINEMENT ON THE LEES: From 48 months.

INDICATIVE ANALYTICAL DATA: Alcohol Content: 12,5% vol. - Total Acidity: 6 - 6,5 g/L
- pH: 3,10 - Residual Sugar: 7 g/L

PERLAGE: Rich mousse with a fine and continuous perlage.

APPEARANCE: Brilliant straw yellow with golden-green reflections.

BOUQUET: The initial toasted note evolves toward a mature fruity and floral profile.

PALATE: On the palate, it is fresh, balanced, and citrusy, with good persistence.

SERVING TEMPERATURE: 8°C

FOOD PAIRING: Ideal as an accompaniment for an aperitif or the entire meal. It is worth trying with structured first courses such as baked pasta and creamed risottos. The pairing with raw seafood is also of interest.

