



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. 

Extra Brut

DENOMINATION: Franciacorta D.O.C.G. Extra Brut

TASTE TYPOLOGY: Extra Brut.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD EXPOSURE: North-West facing at 150 – 200 meters a.s.l. in the municipality of Provaglio d'Iseo.

SOIL ORIGIN AND COMPOSITION: Lombard selcifero (cherty soil) rich in calcareous marls.

YIELD PER HECTARE: 80 q.li

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

HARVEST PERIOD: From the third decade of August.

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, from which no more than 50% of the free-run must is extracted. Subsequently, fermentation occurs at a controlled temperature between 15–17°C, and the wine remains on the lees until the moment of blending. Small percentages of wine fermented in second- and third-passage barriques are included in the tirage cuvée.

BOTTLE REFINEMENT ON THE LEES: From 36 months.

INDICATIVE ANALYTICAL DATA: Alcohol Content: 12,5% vol. – Total Acidity: 6,0 – 6,50 g/L – pH: 3,18 – Residual Sugar: 3 g/L

PERLAGE: Fine and persistent.

APPEARANCE: Golden yellow.

BOUQUET: Transitions from the fragrance of bread crust to a light hint of hazelnut and candied fruit, leading to a pleasantly spicy finish.

PALATE: Excellent balance between savoriness, the acidic note of citron, and mineral hints.

SERVING TEMPERATURE: 8°C

FOOD PAIRING: PPerfect for an aperitif based on delicate cured meats, warm focaccia, and shavings of Parmigiano. It also pairs excellently with simple dishes such as spaghetti with clams, small fried Mediterranean fish (frittura di paranza), or a classic Pizza Margherita.

