



Franciacorta Vendemmia Zero Pas Dosé

GRAPOE VARIETY: CHARDONNAY

ABV: 12.00%

DOSE: 1.40 G/L

THIS WINE IS PRODUCED WITH CHARDONNAY GRAPES FROM THE 2007 TO 2014 HARVESTS. PART OF THE BASE WINE FROM THE NEW HARVEST FERMENTS AND MATURES IN BARRIQUES FOR APPROXIMATELY SIX MONTHS, A STEP THAT ADDS COMPLEXITY AND ROUNDNESS TO THE AROMATIC PROFILE. THIS FRANCIACORTA IS PRODUCED EVERY YEAR, ADDING PART OF THE VINTAGE WINE OF EACH NEW VINTAGE TO THE MOTHER TANK "VENDEMMIA ZERO". THE AGING ON YEASTS CONTINUES FOR ABOUT 50 MONTHS. THE DOSAGE IS 1.40 G/LT.

FRANCIACORTA PRODUCED WITH THE SOLOUVA METHOD, WITHOUT THE USE OF EXOGENOUS SUGAR (BROWN SUGAR OR BEET), STARTING FROM PHENOLICLY RIPE GRAPES. SELF-PRODUCED GRAPE MUST IS USED IN REFERMENTATION AND DISGORGING, RESPECTING THE INTEGRITY OF THE FRUIT AND THE ENHANCEMENT OF THE TERRITORY.

THE BRILLIANT GOLDEN COLOR, THE RESULT OF THE ENCOUNTER BETWEEN VARIOUS VINTAGES, REFLECTS ITS RICHNESS AND HISTORY. ON THE NOSE, IT OPENS WITH COMPLEX AND ENVELOPING AROMAS OF RIPE FRUIT, CANDIED CITRUS FRUITS AND DELICATE FLORAL HINTS, WHICH BLEND HARMONIOUSLY WITH FRESHER NOTES.

IN THE MOUTH, IT REVEALS AN EXTRAORDINARY STRUCTURE AND A CREAMY SOFTNESS, SUPPORTED BY A LIVELY ACIDITY THAT GIVES FRESHNESS AND VITALITY TO THE PALATE. THE PERSISTENT FLAVORS OF DRIED FRUIT, APPLE AND SPICES INTERTWINE ELEGANTLY, LEAVING A LONG AND SATISFYING SENSATION OF FULLNESS.

SERVING TEMPERATURE BETWEEN 6 AND 10°C.

RECOMMENDED PAIRINGS:

MILANESE OSSOBUCO WITH MILANESE RISOTTO, A TRADITIONAL LOMBARD DISH, A MASTERPIECE OF RICHNESS AND FLAVOUR. THE OSSOBUCO, SLOWLY BRAISED WITH WHITE WINE AND HERBS, GOES PERFECTLY WITH THE COMPLEXITY AND STRUCTURE OF THE VENDEMMIA ZERO. THE MILANESE RISOTTO, PREPARED WITH SAFFRON AND MEAT BROTH, ADDS FURTHER RICHNESS AND CREAMINESS, COMPLETING THE CULINARY EXPERIENCE IN A DELICIOUS WAY. SLICED BEEF WITH ROCKET AND FLAKES OF PARMIGIANO REGGIANO, A SIMPLE BUT TASTY DISH THAT HIGHLIGHTS THE QUALITY OF THE MEAT AND Pairs BEAUTIFULLY WITH THE VENDEMMIA ZERO. THE TENDERNESS OF THE SLICED BEEF, ACCOMPANIED BY THE FRESHNESS OF THE ROCKET AND THE RICHNESS OF THE PARMIGIANO REGGIANO FLAKES, HARMONIZES WITH THE STRUCTURE AND COMPLEXITY OF THE WINE, CREATING A PERFECT PAIRING OF FLAVORS AND TEXTURES. RISOTTO WITH WHITE TRUFFLE, OFFERS A LUXURIOUS AND REFINED COMBINATION WITH THE VENDEMMIA ZERO. THE INTENSE AND AROMATIC FLAVORS OF THE TRUFFLE COMBINE WITH THE RICHNESS AND COMPLEXITY OF THE WINE.

