



# Franciacorta Nefertiti Dizeta Extra Brut Vintage

GRAPE VARIETY: CHARDONNAY

ABV: 12.00%

DOSE: 2.80 G/L

THE BASE WINE INTENDED TO CREATE THE NEFERTITI DIZETA MILLESIMATO DERIVES FROM THE CAREFUL SELECTION OF A SINGLE HARVEST. ONLY CHARDONNAY GRAPES, HARVESTED AT PHENOLIC RIPENESS, ARE USED. THE GRAPES ARE HARVESTED MANUALLY AND TREATED WITH CARE AND GENTLY PRESSED. THE FRANCIACORTA BASES OBTAINED ARE TRANSFERRED FOR FERMENTATION EXCLUSIVELY IN USED WOODEN BARRIQUES. HERE, THE MUSTS OF THE BASIC WINES FERMENT, AND REMAIN UNTIL THE FOLLOWING FEBRUARY/MARCH. AFTER THIS PERIOD, THE BASE WILL BE BOTTLED FOR THE SECOND FERMENTATION IN THE BOTTLE. AGING ON YEASTS LASTS APPROXIMATELY 50 MONTHS. AT THE MOMENT OF DISGORGING, DOSAGE SYRUP IS ADDED, A MIXTURE OF MUST SUGAR AND WINE TO OBTAIN AN EXTRA BRUT VINTAGE FRANCIACORTA WITH 2.80 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 COLOR IS BRIGHT AND LUMINOUS GOLDEN YELLOW, WITH REFLECTIONS THAT GIVE THE WINE A VISUAL ELEGANCE.

ON THE NOSE, THE WINE OFFERS A COMPLEX AND INVITING AROMATIC BOUQUET. INTENSE NOTES OF FRESH FRUIT EMERGE, SUCH AS APPLE, PEAR AND CITRUS FRUITS, ACCOMPANIED BY SUBTLE FLORAL NUANCES AND A PLEASANT RIPE FRUIT NOTE THAT GIVES DEPTH AND COMPLEXITY TO THE AROMATIC PROFILE.

IN THE MOUTH, FRANCIACORTA "NEFERTITI" IS DRY AND BALANCED, WITH A PLEASANT ACIDITY THAT GIVES FRESHNESS AND LIVELINESS TO THE PALATE. THE SOFT AND CREAMY EFFERVESCENCE ENVELOPS THE PALATE, WHILE THE PERSISTENT FRUITY TASTE REVEALS A HARMONIOUS COMBINATION OF RIPE AND FRESH FRUIT. THE MINERALITY UNDERLINES THE DEPTH AND COMPLEXITY OF THE WINE, WHILE THE LONG AND PERSISTENT FINISH LEAVES A PLEASANT SENSATION OF FRESHNESS AND INVITES ANOTHER SIP.

SERVING TEMPERATURE BETWEEN 6 AND 10°C.

#### RECOMMENDED PAIRINGS:

BUFFALO CAPRESE WITH BASIL PESTO AND BALSAMIC VINEGAR REDUCTION. THE INTENSE AND CONTRASTING FLAVORS OF THE TOMATOES AND MOZZARELLA HARMONIZE WITH THE FRESHNESS AND COMPLEXITY OF THE WINE, WHILE THE BASIL PESTO ADDS A NOTE OF AROMA AND FRESHNESS TO THE DISH.

SCAMPI CREAM RISOTTO WITH CRUNCHY COURGETTE FLOWERS, CREAMY, PREPARED WITH A RICH SCAMPI CREAM AND DECORATED WITH CRUNCHY COURGETTE FLOWERS, OFFERS A REFINED FIRST COURSE FULL OF FLAVOR THAT GOES BEAUTIFULLY WITH NEFERTITI.

GRILLED WAGYU BEEF TENDERLOIN WITH GREEN PEPPER SAUCE AND MELTING POTATOES OFFERS A RICH, FLAVORFUL MAIN COURSE THAT PAIRS BEAUTIFULLY WITH NEFERTITI. THE SOFTNESS AND RICH FLAVOR OF THE WAGYU BEEF COMBINE WITH THE COMPLEXITY AND STRUCTURE OF THE WINE, WHILE THE GREEN PEPPER SAUCE ADDS A NOTE OF FRESHNESS AND SPICINESS TO THE DISH, COMPLETING THE GASTRONOMIC EXPERIENCE IN AN ELEGANT WAY.

