



Franciacorta Brut S.A.

GRAPE VARIETY: CHARDONNAY

ABV: 12.00%

DOSE: 3.20 G/L

THE BASE WINES RESULTING FROM EACH HARVEST REPRESENT THE RESULT OF A SCRUPULOUS SELECTION OF ONLY CHARDONNAY GRAPES, HARVESTED AT PHENOLIC RIPENESS, AND OF CAREFUL VINIFICATION. THE BUNCHES ARE HARVESTED MANUALLY AND TREATED WITH CARE AND DELICATELY PRESSED. THE FRANCIACORTA BASES OBTAINED ARE TRANSFERRED FOR FERMENTATION IN TEMPERATURE-CONTROLLED STEEL TANKS. HERE, THE MUSTS OF THE BASE WINES FERMENT AND REMAIN UNTIL THE FOLLOWING FEBRUARY/MARCH. AFTER THIS PERIOD, THE WINES ARE BLENDED TO GUARANTEE BALANCE AND COMPLEXITY TO THE BLEND WHICH WILL BE BOTTLED FOR THE SECOND FERMENTATION IN THE BOTTLE. THE AGING ON THE LEES CONTINUES FOR APPROXIMATELY 20 MONTHS. AT THE TIME OF DISGORGEMENT, THE DOSAGE IS ADDED, A MIXTURE OF MUST SUGAR AND WINE TO OBTAIN A DECIDEDLY DRY FRANCIACORTA BRUT (3.20 G/LT) BUT RICH, HARMONIOUS AND FRESH. FRANCIACORTA PRODUCED WITH THE SOLOUVA METHOD, WITHOUT THE USE OF EXOGENOUS SUGARS (CANE SUGAR OR BEETROOT), STARTING FROM PHENOLICLY RIPE GRAPES. DURING SECOND FERMENTAZION AND DISGORGEMENT, SELF-PRODUCED GRAPE MUST IS USED, RESPECTING THE INTEGRITY OF THE FRUIT AND THE VALORIZATION OF THE TERRITORY.

THE COLOR OF BRUT S.A. IT IS MEDIUM INTENSE LEMON YELLOW, WITH GOLDEN REFLECTIONS. ON THE NOSE IT RELEASES INTENSE AROMAS OF FRESH FRUIT, SUCH AS APPLE, PEAR AND LEMON ZEST, WHICH GIVE A FRUITY AND FRESH PROFILE. SUBTLE FLORAL BACKGROUND, WITH HINTS OF WHITE FLOWERS.

IN THE MOUTH IT IS DRY, MEDIUM ACIDIC WITH AN ENVELOPING CONSISTENCY.

THE FRUITY TASTE IS PERSISTENT, WITH A HARMONIOUS BALANCE BETWEEN NOTES OF APPLE, PEAR AND CITRUS FRUITS. THE MINERALITY GIVES DEPTH AND COMPLEXITY TO THE OVERALL TASTE.

THE FINISH IS LONG AND PLEASANTLY DRY, WITH A NOTE OF FRESHNESS THAT INVITES ANOTHER SIP.

SERVING TEMPERATURE BETWEEN 6 AND 10°C.

RECOMMENDED PAIRINGS:

FRESH AND LIGHT SEAFOOD APPETIZER, PERHAPS BASED ON OYSTERS, SALMON TARTARE OR SHRIMP. THE ELEGANCE AND FRESHNESS OF THE WINE CONTRAST PERFECTLY WITH THE DELICACY OF THE MARINE FLAVOURS, CREATING A HARMONIOUS AND REFINED COMBINATION.

HARD CHEESES, SUCH AS PARMIGIANO REGGIANO OR PECORINO. THE FRESHNESS AND LIVELINESS OF FRANCIACORTA BRUT S.A. THEY CONTRAST WITH THE COMPLEXITY AND FLAVOR OF THE CHEESES, CREATING A GUSTATORY BALANCE THAT MAKES THE TASTING EXPERIENCE TRULY PLEASANT.

SPAGHETTI WITH CLAMS, A CLASSIC OF ITALIAN CUISINE, SPAGHETTI WITH CLAMS IS A LIGHT AND TASTY DISH THAT PAIRS PERFECTLY WITH THE FRESHNESS AND LIVELINESS OF FRANCIACORTA BRUT S.A.. THE SALTY AND DELICATE FLAVOR OF THE CLAMS HARMONISES BEAUTIFULLY WITH THE FRUITY AND MINERALS OF THE WINE, CREATING A REFINED AND BALANCED TASTE BALANCE.

