



# Franciacorta Dosaggio Zero

GRAPE VARIETIES: 50% CHARDONNAY AND 50% PINOT NERO

ABV: 12.00

DOSE: 1.50 G/L

THE BASE WINES DERIVED FROM EACH HARVEST ARE THE RESULT OF A SCRUPOLOUS SELECTION OF CHARDONNAY AND PINOT NOIR GRAPES, HARVESTED AT PHENOLIC RIPENESS. THE GRAPES ARE HARVESTED MANUALLY AND TREATED WITH CARE AND GENTLY PRESSED. THE FRANCIACORTA BASES OBTAINED ARE TRANSFERRED FOR FERMENTATION IN THERMO-CONDITIONED STEEL TANKS. HERE, THE MUSTS OF THE BASIC WINES FERMENT, AND REMAIN UNTIL THE FOLLOWING FEBRUARY/MARCH.

AFTER THIS PERIOD, THE ASSEMBLING OF THE WINES TAKES PLACE TO ENSURE BALANCE AND COMPLEXITY OF THE BLEND WHICH WILL BE BOTTLED FOR THE SECOND FERMENTATION IN THE BOTTLE.

THE AGING ON YEASTS CONTINUES FOR ABOUT 20 MONTHS. THE DOSAGE IS EXTREMELY LOW, 1.5G/LT AND THE RESULT IS A CRISPY, STRUCTURED AND MINERAL FRANCIACORTA.

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 WINE HAS A STRAW YELLOW COLOR. ON THE NOSE, THE WINE REVEALS A COMPLEX AND INVITING BOUQUET. FRESH AND CLEAN NOTES OF GRAPEFRUIT AND PINEAPPLE EMERGE, OFFERING AN EXPLOSION OF FRESHNESS AND LIVELINESS; IN ADDITION, THERE IS A SUBTLE BUT PERSISTENT PRESENCE OF PINOT NOIR, WITH SUGGESTIVE NUANCES OF RIPE BERRIES AND A DELICATE SPICINESS, CONTRIBUTING TO THE RICHNESS AND TO THE OVERALL AROMATIC COMPLEXITY. TOWARDS THE FINISH, A PLEASANT NUTTY SENSATION DEVELOPS, WHICH ADDS DEPTH AND CHARACTER TO THE AROMATIC PROFILE, COMPLETING THE OLFACTORY EXPERIENCE IN AN ENVELOPING AND SATISFYING WAY.

SERVING TEMPERATURE BETWEEN 6 AND 10°C.

#### RECOMMENDED PAIRINGS:

MARINATED SALMON CARPACCIO WITH AVOCADO AND LIME, THE DELICATE FLAVOR AND SOFTNESS OF THE MARINATED SALMON COMBINE WITH THE FRESHNESS AND COMPLEXITY OF THE WINE. THE AVOCADO ADDS A CREAMY, RICH NOTE, WHILE THE LIME ADDS A TOUCH OF ACIDITY, CREATING A FRESH AND VIBRANT PAIRING.

PORCINI MUSHROOM RISOTTO, THE CREAMINESS AND RICHNESS OF THE PORCINI MUSHROOM RISOTTO COMBINE PERFECTLY WITH THE STRUCTURE, COMPLEXITY AND LOW DOSAGE. THE EARTHY FLAVORS OF THE MUSHROOMS HARMONIZE WITH THE MINERAL AND FRUITY NOTES OF THE WINE, CREATING A DELICIOUS AND ENVELOPING COMBINATION.

GRILLED SALMON WITH CITRUS SAUCE AND FENNEL SALAD, THE SALMON, WITH ITS RICH AND MEATY FLAVOUR, Pairs BEAUTIFULLY WITH THE COMPLEXITY AND FRESHNESS OF THE FRANCIACORTA DOSAGGIO ZERO. THE CITRUS SAUCE ADDS A NOTE OF ACIDITY AND FRESHNESS, WHILE THE FENNEL SALAD GIVES A LIGHT CRUNCH AND AN AROMATIC TOUCH, CREATING AN ELEGANT AND REFINED COMBINATION.

