

FRANCIACORTA PAS OPERE'



APPELLATION: FRANCIACORTA DOCG

VARIETIES: CHARDONNAY, PINOT NERO

DEGORGEMENT: FEBRUARY 2020

PRODUCTION AREA: WINEYARDS ON FRANCIACORTA HILLS

SURFACE: 8 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180 250 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT

COMPOSITION OF SOIL: DIVERSIFIED MORAINIC SOILS, PARTLY CALCAREOUS, CLAYEY, ALLUVIAL, STONY TEXTURED

TRAINING FORM: GUYOT, COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: END OF AUGUST

WINEMAKING TECHNIQUES: CRYOMACERATION, SOFT PRESSING, FERMENTATION UNDER THERMAL CONTROL. SECOND FERMENTATION IN THE BOTTLE

AGEING: IN STACKED BOTTLES (34 MONTHS)

HISTORICAL NOTES: THIS AREA WAS ORIGINALLY MANAGED BY CISTERCIAN MONKS AND THEREFORE NOT SUBJECT TO TAXES («FRANCA»). ITS WINE-MAKING VOCATION ARISED IN THE SIXTIES, AND TODAY IS CONSIDERED BY FAR THE MOST IMPORTANT SPARKLING WINE AREA IN ITALY.

ORGANOLEPTIC DESCRIPTION: YELLOW-GREENISH COLOUR, GOOD INTENSITY, PERSISTENT AND FINE PÉRLAGE. FRUITY AND GRASSY SCENTS, TOGETHER WITH A MELLOW BACKERY FRAGRANCE. VERY DRY EVEN NOT AGGRESSIVE, RECALLS THE WHOLE MEMORY OF ITS EVOLUTION. CONTINUOUS, BALANCED AND PERSISTENT.

