

SPECIFICATIONS

FRANCIACORTA ROSE'



APPELLATION: FRANCIACORTA DOCG

VARIETIES: CHARDONNAY, PINOT NERO

DEGORGEMENT: JUNE 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

YIELD 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 FOR 50 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: SOFT ROSÉ WITH COPPER TONE SHADES WITH PERSISTENT AND FINE PÉRLAGE. FRUITY NOSE WITH CITRUS AND RED FRUITS SCENTS WITH A HINT OF SMOKE. FAIRLY SOFT, BUT FRESH AND TASTY.

