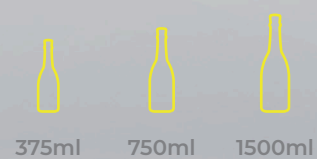


FRANCIACORTA DOCG ROSÉ

Grapes	Chardonnay 65%, pinot nero 35%
Origin	A particularly exposed and windy position, stony soil, moderately calcareous, excellent drainage
Cultivation systems	Guyot
Plant density	5000 vines per hectare
Yield	95 quintals of grape per hectare
Wine yield	60% or 57 hl per hectare
Average age of vines	18 years
Harvest period	Late august, early september
Vinification	Soft pressing after cold (17/18°C) maceration of about 3 - 4 hours Cold settling Inoculation with selected yeast Fermentation of 20 days in stainless steel Partial malolactic fermentation
First ageing	7 months, partly in steel and partly in barrique
Stabilisation	Cold static
Bottling (draft)	May
Ageing on the lees	From 24 to 30 months
Disgorgement	From july
Ageing after disgorgement	3 - 4 months
Dosage	5 grams per litre



It has a beautiful coral pink colour, very bright, with a fine and persistent pérlage. An original Franciacorta, in a modern style, making skilful use of the pinot noir grapes. The nose has clear notes of wild berries, fresh rose petals, hints of apple and tropical fruit. The mouth is structured, crisp and lively, tangy and sensually upbeat. The finish is long and well balanced.

