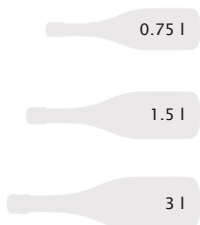




bottle sizes



Franciacorta DOCG Brut “EBB”

Alcohol: 12,5 % vol.

Vintage: 2004

Component grape varieties and percentages: 100 % Chardonnay

Year first produced: 2003

Annual production: 10,000 bottles; 1,000 magnums; 100 Jeroboams

Vineyard location and exposure: In our estate vineyards in the commune of Passirano, at the foot of the Monterotondo and Fantecolo hills, with east-southeast exposure.

Soil profile: Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard names: Dosso, Limbo, Larga, Mosnel, and Roccolo.

Training system: Spurred cordon.

Yield per hectare: 80 quintals of grapes/hectare = 52 hectolitres/hectare.

Harvest: Hand picking into small boxes, in the last week of August 2004.

Vinification: Only the free-run must (the first fraction of 50% of the must) goes to produce Franciacorta EBB. The must fermented in small oak barrels and remained there for five months, until the following spring. The cuvée was assembled, the liqueur di tirage added, and the bottles were laid down for the prise de mousse.

Maturation, ageing: The tiered-up bottles remained in our 17th-century cellars for a minimum of 36 months before riddling. The sediment was then removed and they were given the Brut-style liqueur d’expédition, then corked and wired. This Franciacorta then rested in the bottle a further three months before release.