



bottle sizes



0.75 l



1.5 l

Franciacorta DOCG Rosè Brut s.a

Alcohol: 12,5 % vol.

Component grape varieties and percentages: 40% Pinot Noir - 40% Chardonnay - 20% Pinot Blanc

Year first produced: 2006

Average annual production: 15,000 bottles; 1,000 magnums

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: Undulating terrain in a glacial-origin bowl, with loose soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard names: Tesa, Parco, Dosso Sud, Larga Nord, and Limbo.

Training system: Spurred cordon.

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

Harvest: Hand picked into small boxes, between the last decade of August and the first week of September.

Vinification: The Pinot Noir grapes are fermented on the skins for a few hours, to give the cuvée its characteristic pink hue. The Chardonnay and Pinot Blanc are given a traditional white-wine vinification, with the clusters pressed in a pneumatic press and the first and second fractions kept separate. Fermentation and a maturation of some seven months take place partly in temperature-controlled stainless steel (80%) and partly in small oak barrels (20%), where the malolactic fermentation takes place.

Maturation, ageing: The tiered-up bottles remain in our 17th-century cellars for at least 24 months before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expédition, then corked and wired. The wine then rests in the bottle at least two more months before release.