



FRANCIACORTA BRUT D.O.C.G. MILLEDÌ

TASTING NOTES

Pale yellow with gold and green hints. Fine and persistent perlage. In mouth the wine has a lingering aftertaste, with citrus and mineral notes.

WINEMAKING

The whole grapes are pressed with a pneumatic press, gently extracting the juice. During vinification, the must is separated into two fractions: free-run must, the best quality juice used for the production of Franciacorta; and second-press juice, which is not destined for bottling. Alcoholic fermentation is carried out in stainless steel tanks at a constant temperature of 16-18 °C. The base wine rests in vats until the spring following the harvest.

NUMBER OF BOTTLES PRODUCED

1.000 litres 0,375 - 75.000 litres 0,75
2.000 litres 1,5

BLEND

100% Chardonnay

ALTITUDE

250 m.a.s.l.

HARVEST PERIOD

Mid-August with manual harvest

FORM OF FARMING

Guyot planting with 5,000 vines per hectare

PRODUCTION PER HECTARE

90/95 quintals

AGING

36 months

DOSAGE

4 gr/l

FIRST VINTAGE PRODUCED

2007



FERGHETTINA
Franciacorta
Millesimi
BRUT