FERGHETTINA
Franciacorta

FRANCIACORTA SATEN BRUT DOCG

TASTING NOTES
Bright yellow. Fine and persistent perlage. Creamy and delicate with notes of pastries and almonds.

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 an constant temperature of 16-18 °C.
The base wine rests in vats until the spring following the harvest.

NUMBER OF BOTTLES PRODUCED
50.000 litres 0,75 - 5.000 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
6 gr/l

FIRST VINTAGE PRODUCED
1996

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