



FRANCIACORTA ERONERO EXTRA BRUT DOCG

TASTING NOTES

Pale golden- yellow colour. Fine and persistent perlage. The wine has an elegant aroma with notes of blackberry and raspberry. Structured wine with lingering aftertaste.

WINEMAKING

The whole grapes are vinified using the marmonnier press, an ancient pressing system that guarantees great respect for the characteristics of the Pinot Noir grape.

Only the free-run must is extracted from the press. 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

4.000 litres 0,75

BLEND

100% Pinot Noir

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

85 quintals

AGING

84 months

DOSAGE

2 gr/l

FIRST VINTAGE PRODUCED

2007

