



## FRANCIACORTA PAS DOSÈ DOCG RISERVA 33

### TASTING NOTES

Golden yellow colour. Fine and persistent perlage. The wine aroma is dense and elegant and has hints of candied and ripe fruits.

### 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, which has the best quality characteristics and is used for the production of Franciacorta, and second-pressing must, 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

8.000 litres 0,75

### 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

84 months

### DOSAGE

Zero gr/l

### FIRST VINTAGE PRODUCED

2004



FERGHETTINA

  
FERGHETTINA  
*Franciacorta*  
*Riserva 33*  
2013