



CENTINARI

FRANCIACORTA

FRANCIACORTA DOCG BRUT

The 28-month aging on the lees characterizes the olfactory depth of the wine, elevating the quality of its sensory profile

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
100% chardonnay	12% vol.	6,0 g/l	6,5 g/l	3,00

VINEYARD CHARACTERISTICS

SOIL

The morainic soil originated thanks to the deposits transported by the glaciers. It is medium-texture soil with a balanced representation of sand and silt.

GROWING SYSTEM

Guyot and spurred cordon

VINE TRAINING SYSTEM

Espalier

YELD Q/HA

90-100 q/ha

ORGANOLEPTIC PROPERTIES

COLOR

Straw yellow with golden highlights

SCENT

Fresh, bold and spicy, rich in yeasty fragrance

FLAVOR

Well-balanced and structured, with good savoriness and freshness

PERLAGE

Abundant foam, fine and persistent beading

SERVING SUGGESTION

SERVING TEMPERATURE

Serve chilled at a temperature of 8-9 °C

PAIRINGS

Raw food, prawn, shrimp and tuna tartare, white truffle and spaghetti with sea urchins

PRODUCTION CHARACTERISTICS

HARVEST

The grape harvest starting from mid-august, and in the early morning hours. The first selection of the grapes takes place in the fields, where are picking only the best bunches in boxes of a maximum of 18 kg, to prevent the weight of the grapes from breaking the berries. The second selection of the grapes takes place in the cellar, followed by a soft pneumatic pressing.

FERMENTATION

The fermentation is carried out at low temperatures, enhancing the characteristics of the grapes to the fullest.

REFINEMENT

The refinement takes place before the tirage and is carried out in steel tanks for about 7 months, in which the yeasts are put back in suspension to give the wines gustatory and aromatic complexity. The tirage takes places in spring.

AGING

It ages for at least 28 months on the lees inside air-conditioned rooms. During this period are manually repeated some bâtonnage which will characterize the gustatory and olfactory profile of Franciacorta.

SIZES

0,75lt

1,5lt

3,0lt

Bottle storage: horizontal



Product of Italy
Contains Sulphites

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