



## Franciacorta Brut Arcadia

Controlled and Guaranteed Denomination  
of Origin - DOCG

**Grapes:** Chardonnay 80% - Pinot Nero 15%-  
Pinot Bianco 5%

**Vineyards of Origin:** Chardonnay average age 20  
years, Pinot Nero average age 15 years, Pinot  
Bianco average age 7 years

**Wine-making process:** Soft pressing of grapes,  
fermentation in steel vats and small oak casks at  
controlled temperature, after which wine is kept  
in contact with the yeasts by *batonnage* (stirring).  
Successively the **Franciacorta** wine is prepared for  
drafting and re-fermentation in the bottle where it  
is aged on the yeasts for 36 months.

**Time on yeasts in bottle:** 36 months

**Analytical data after disgorging:**

- total alcoholic strength 12.50%
- total acidity g/l 7.50
- ph 3.10
- total sugars g/l 4
- total sulphur dioxide mg/l 35
- overpressure bar 5.5

**Serving temperature:** 8°