



Franciacorta Nature

Controlled and Guaranteed Denomination of Origin - DOCG

Grapes: Chardonnay 80% - Pinot Nero 20%

Vineyards of origin: Chardonnay average age 18 years, Pinot Nero average age 14 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 at least 30 months.

Time on yeasts in bottle: 30 months

Analytical data after disgorging:

- total alcoholic strength 12.50%
- total acidity g/l 6.40
- ph 3.06
- total sugars g/l 1.5
- total sulphur dioxide mg/l 48
- overpressure bar 5.2

Serving temperature: 8°