



## Franciacorta Riserva Origines

Controlled and Guaranteed Denomination of Origin - DOCG

**Grapes:** Chardonnay 75% - Pinot Nero 25%

**Vineyards of Origin:** Chardonnay average age 20 years, Pinot Nero average age 22 years

**Wine-making process:** Soft pressing of must, fermentation in stainless steel vats and *barriques* at controlled temperature. The wine base is kept in contact with the yeasts of the first fermentation for approximately 6 months. Successively, after being lightly filtered, it is drafted then slowly re-fermented in the bottle to develop its *perlage*. Contact with the yeasts continues for 60 months and, after disgorging, another three months pass before the wine is marketed.

**Time on yeasts in bottle:** 60 months

**Analytical data after disgorging:**

- total alcoholic strength 12.80%
- total acidity g/l 6.70
- ph 3.05
- total sugars g/l 1.5
- total sulphur dioxide mg/l 48
- overpressure bar 5,2

**Serving temperature:** 8°