

## Lantieri de Paratico, a little jewel in Franciacorta area for a perfect toast

The reserve Origines, is dressed in gold. Sensual sensations of small pastries fused with notes of candied citrus, lime zest and lime flavors will delight your nose. Freshness and minerality your mouth

by *Alberto Grimelli*

The Lantieri de Paratico, ancient noble family of Brescia, Franciacorta have roots that go back more than a thousand years ago, given that the first certain date that the document dates from the year 930 d. C.

The farm complex includes the historic structure, which are part of the old cellars from the faces seventeenth century, and the modern, characterized by areas of more recent construction, at which the stages of winemaking, according to current and advanced technologies. The vineyards extend partially around the winery and partly on the slopes of Monte Alto. The nature of silicon clay soils, particularly rich breccia and calcareous matter express the highest vocation in vine cultivation practiced by the Cantina Lantieri on the same since the sixteenth century. The Franciacorta are produced exclusively using grapes harvested by hand from vineyards owned by the company, which are handled with great care and attention in order to get healthy fruit, conducted at full maturity.

The successive stages of production, from fermentation, the secondary fermentation and the disgorgement, are made in accordance with the company's philosophy inspired by the maximization of the quality and integrity of the product.

Franciacorta Brut Riserva - Origines

Grapes: 75% Chardonnay - 25% Pinot Noir

Vinification: Soft pressing, fermentation in stainless steel vats and oak barrels at a controlled temperature. The base wine is kept in contact with the lees before fermentation for about 3 months. Then after a light filtration is carried out the draw to start the slow second fermentation in the bottle which takes place during the fermentation. The contact with the yeast, lasting for 60 months after disgorgement and spend at least another three months before release.

Stay in contact on the lees in the bottle : 60 months.

Sugars: 0 gr. / Lt.

The reserve Origines, is dressed in gold, it shines in the glass a dense perlage up and reflects light and makes its first signs in prestige and dedication. The nose is extremely clean, sensual, the multitude of scents make meticulous immediately charming the olfactory spectrum, small pastries fused with notes of candied citrus, lime zest and lime flavors and gorse in bloom complete the picture. The mouth is very classy, classic all the components are in perfect synergy, dry with a pseudo heat that runs in tandem with freshness and minerality, the bubbles make it attractive finish with a closing of flavors of grapefruit and orange flower a wine ready to drink now but that will give you the best with a few years in the cellar, to be served at a temperature of 10 ° c to appreciate it at its best, you may want to serve in large wine glasses.

Serving suggestions: A wine that can be paired with white meat and fish dishes with good structure.

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