



Lantieri

FRANCIACORTA EXTRA BRUT ARCADIA

Controlled and Guaranteed Denomination of Origin-DOCG

Grapes:

Chardonnay 80% - Pinot Nero 20%

Vineyards of Origin:

Chardonnay average age 20 years, Pinot Nero average age 15 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 42 months.

Time on yeasts in bottle:

Over 42 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°

