



Franciacorta BLANC de BLANC Biologico GEMMAE

Denomination of Controlled and Guaranteed
Origin - DOCG

Grapes:

Chardonnay 100%

Made exclusively with our organic grapes picked by hands.

Vineyards of Origin:

Average age of Chardonnay vine 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 24 months.

Time on yeasts in bottle:

24 months

Analytical data after disgorging:

- total alcoholic content 12,50%
- total acidity g/l 6,40
- ph 3.07
- total sugars g/l 6,00
- total sulphur dioxide mg/l 36/40
- overpressure bar 5,4

Serving temperature: 8°