



## Franciacorta Extra Brut

Controlled and Guaranteed Denomination of Origin - DOCG

**Grapes:** Chardonnay 85% - Pinot Nero 15%

**Vineyards of origin:** Chardonnay average age 15 years, Pinot Nero average age 10 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 24 months.

**Time on yeasts in bottle:** 24 months

**Analytical data after disgorging:**

- total alcoholic strength 12.50%
- total acidity g/l 7.20
- ph 3.04
- total sugars g/l 3.5
- total sulphur dioxide g/l 36
- overpressure bar 5,4

**Serving temperature:** 8°