



# Lantieri

## FRANCIACORTA RISERVA ORIGINES

Denomination of Controlled and Guaranteed 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:**

Over 60 months.

### **Analytical data after disgorging:**

- total alcoholic content 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°**