



LO SPARVIERE FRANCIACORTA

CURTEFRANCA BIANCO D.O.C. IL DOSSELLO

TYPOLOGY: Curtefranca Bianco D.O.C.

GRAPE: 100% Chardonnay

LOCATION: At 150 metres, in Provaglio d'Iseo.

SOIL PROFILE: Reddish clay-silt

VINEYARD YIELD: 80 q/ha

HARVEST: Quality selection of grapes in vineyard, hand-picked into small boxes.

HARVEST PERIOD: Between last decade of August and first decade of September

VINIFICATION AND MATURATION: Gentle, slow pressing of the whole clusters, followed by a 36-hour cold settling at 14°C to extract and preserve the varietal aromas classic to ripe chardonnay.

TECHNICAL DATA: Alcohol: 12% vol. - Total acidity: 5,5 gr/l - pH: 3,35

SENSORY PROFILE

APPEARANCE: Luminous straw yellow

BOUQUET: The intense, emphatic nose initially offers impressions of wisteria blossoms, which gradually yield to fruity notes of rennet apple.

PALATE: Dry and well-balanced, with impressive echo of the aromas encountered on the nose.

SERVING SUGGESTIONS: Serve at 8-10°C; its sensory qualities make it the ideal accompaniment to antipasti and first courses of fish.



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AGRICOLE GUSSALLI BERETTA