



# LO SPARVIERE

## FRANCIACORTA

### FRANCIACORTA D.O.C.G. EXTRA BRUT

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**TYPOLOGY:** Franciacorta D.O.C.G. EXTRA BRUT

**GRAPE:** 100% Chardonnay

**LOCATION:** South-facing, at 150-200 metres, in Provaglio d'Iseo

**SOIL PROFILE:** Morainic clay soil

**VINEYARD YIELD:** 80 q/ha

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

**HARVEST PERIOD:** Third decade in August

**VINIFICATION:** Gentle pressing of the whole clusters, in order to obtain a yield of only 50%, the free-run must, for this particular cuvée. Fermentation is at 15-16°C, and maturation on lie continues until assemblage of the final blend. 10% of the cuvée is wine fermented in 2- to 4-year-old barriques.

**BOTTLE-AGEING SUR LIE:** 36 months

**TECHNICAL DATA:** Alcohol: 13% vol. - Total acidity: 6.0-6.50 gr/l - pH: 3,18 - Residual sugar: 3 g/l

#### SENSORY PROFILE

**APPEARANCE:** Golden yellow

**BEAD:** Long-lingering, of fine, pin-point bubbles

**BOUQUET:** The crusty initial impression gradually yields to subtle notes of hazelnut and candied fruit, concluding with a pleasantly spicy finish.

**PALATE:** Superb balance between full flavours, a crisp note of citron, and a vein of minerality.

**SERVING SUGGESTIONS:** Ideal as an aperitif wine, but a lovely partner to fish, lighter meats, and medium aged cheeses.

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