



LO SPARVIERE FRANCIACORTA

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

TYPE: Franciacorta D.O.C.G. Extra Brut Millesimato

GRAPE: 100% Chardonnay

LOCATION: Northeast facing, at 180 metres, in Monticelli Brusati

SOIL PROFILE: Morainic soils, with red clays and silt

VINEYARD YIELD: 70 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, followed by utilization of not more than 50% of the free-run must. Fermentation at ca. 18°C, 60% in stainless steel and the remaining 40% in barriques and tonneaux, with partial malolactic in fermentation container. Wines from two or three preceding vintages are included in the cuvée.

BOTTLE-AGEING SUR LIE: 60 months

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

SENSORY PROFILE

APPEARANCE: Gold-tinged luminous yellow

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

BOUQUET: Evolved and very intense, with impressions of ripe pineapple, white peach, and mixed nuts. The note of pungent spices on the finish is tempered and enriched by rich impressions of mountain honey.

PALATE: Silky, full-flavoured, long-lingering

SERVING SUGGESTIONS: Serve at 8-10°C, throughout the meal, in particular with classic Italian dishes, such as cotechino or leg of pork, and with baked pork saddle as well. Outstanding with sushi and sashimi. Try it too with mozzarella di bufala and with soft cheeses.

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