



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. ROSÉ “MONIQUE”

TYPOLOGY: Franciacorta D.O.C.G. ROSÉ

GRAPE: 100% Pinot Noir

LOCATION: East-west facing, at 150-200 metres, in Provaglio d'Iseo

SOIL PROFILE: Predominantly silty clay

VINEYARD YIELD: 80 q/ha

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

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

VINIFICATION: The grapes are given an 8-12 hour maceration in the press to extract from the grapes the desired colour pigments and aroma precursors. The must is then gravity settled and fermented at 15-17°C, part in stainless steel and part in oak barrels, where the malolactic completes.

BOTTLE-AGEING SUR LIE: 24 months

TECHNICAL DATA: Alcohol: 11,50% vol. - Total acidity: 6.0 gr/l - pH: 3,18
- Residual sugar: 8 g/l

SENSORY PROFILE

APPEARANCE: Salmon pink, which over time assumes coppery tones

BEAD: Cascades of tiny bubbles rise up continuously from the bottom of the flute

BOUQUET: Offers fragrances of rosewater and red berry

PALATE: Generous and full-volumed, with a judicious acidity that animates the fruit and showcases its aromas.

SERVING SUGGESTIONS: Serve at 8°C. Ideal accompaniment to cold cuts, even full-flavoured, meat and mushroom first courses, rich vegetable dishes, such as parmigiana di melanzane, and main courses of meat.

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AGRICOLE GUSSALLI BERETTA