



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. BRUT MILLESIMATO

TYPOLOGY: Franciacorta D.O.C.G. Brut

GRAPE: 100% Chardonnay

LOCATION: South-facing, at 180 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: Gentle pressing of the clusters, to obtain a yield of only 60%, the free-run must. Cold settling, for 24-36 hours at 10°C, extracts and preserves the grapes' varietal aromas.

FERMENTATION AND MATURATION: Fermentation at around 16 C, followed by a 6-month maturation on the fine lees in steel. Depending on the vintage, malolactic fermentation of some of the base wines that will form the cuvée de tirage.

BOTTLE-AGEING SUR LIE: 48 months

TECHNICAL DATA: Alcohol: 13% vol. - Total acidity: 6.0-6.50 gr/l - pH: 3,15 - Residual sugar: 8 g/l

SENSORY PROFILE

APPEARANCE: Luminous straw yellow

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

BOUQUET: The biscuity initial impression gradually yields to smooth notes of acacia honey, candied fruit, and beeswax.

PALATE: Crisp, well balanced, and subtly citrusy. Impressive length.

SERVING SUGGESTIONS: Serve at 8°C as an aperitif wine or throughout the meal. Delicious with elaborate first courses, such as baked pastas and very creamy risottos; outstanding with raw seafood.

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