



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. BRUT CUVÉE n.7

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

GRAPE: 100% Chardonnay

LOCATION: South-west on a slight slope, in the municipality of Provaglio d'Iseo, at 200 metres in altitude

SOIL PROFILE: The red soil is calcareous, with clay and silt content.

VINEYARD YIELD: 80 q/ha

HARVEST: Only by hand and with strict grape selection on the vine

HARVEST PERIOD: From the last ten days in August to the first ten days in September

VINIFICATION: Taken from the vine, the small crates of Chardonnay are left overnight in a refrigerating room. The whole clusters are then pressed to obtain a 60% yield. The first-pressing must rests for 24 hours at low temperature to foster clarification and lysis of varietal aromas.

FERMENTATION AND MATURATION: Slow fermentation takes place at 16°C to preserve all the fragrances. The basic wine is aged on the lees for about 7 months in stainless steel tanks; bottle fermentation follows in May.

BOTTLE-AGEING SUR LIE: 30 months

TECHNICAL DATA: Alcohol: 13% vol. - Total acidity: 6.0-6.50 gr/l - pH: 3,15 - Residual sugar: 9 g/l

SENSORY PROFILE

APPEARANCE: Brilliant straw yellow tinged with gold

BEAD: Compact, subtle and lingering, with a dense mousse

BOUQUET: Typical, with notes of light honeys, ripe fruit including peach, buttery nuances characteristic of the Chardonnay grape, white nuts, especially almonds, and hints of crusty bread.

PALATE: An eloquent tangy, fresh balance with mineral notes, lingering nicely while retaining an evident softness in the structure.

SERVING SUGGESTIONS: Perfect for aperitifs with vegetable puffs and marinated salmon canapés, to be preferred with delicate starters, especially hot and cold fish dishes. Serve with light first courses, seafood risotto, and vegetarian pasta. Savour with semi-ripe goat cheese.

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AGRICOLE GUSSALLI BERETTA