



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. DOSAGGIO ZERO RISERVA

TYPOLOGY: Franciacorta Dosaggio Zero

GRAPE: 100% Chardonnay

LOCATION: East facing, at 180 meters in Monticelli Brusati

SOIL PROFILE: Native, calcareous with red clay 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 fermentation in the fermentation container. Wines from two or three preceding vintages are included in the cuvee.

BOTTLE-AGEING SUR LIE: 72 months

TECHNICAL DATA: Alcohol: 13% vol. - Total acidity: 5,5-6 gr/l - pH: 3,20

- Residual sugar: not dosed

SENSORY PROFILE

APPEARANCE: Intense straw with bright golden reflection

BEAD: Very fine bubbles, intense and persistent with soft and white foam

BOUQUET: Fine, decided with a hint of toasted pastries, dried and tropical fruit, light honey and yellow peach.

PALATE: Net, fragrant and decided, with great mineral flavor, persistent and with long finish reminder.

SERVING SUGGESTIONS: Serve at 9/10° with canapes of pasta brisé, cold marinated salmon, oysters and creamed cod-fish. Parmesan cheese with a long maturation period.

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AGRICOLE GUSSALLI BERETTA