Franciacorta Rosé Brut DOCG

Pure Pinot Nero grapes from twenty carefully selected vineyards in Franciacorta. Each vineyard's yield is carefully vinified separately with partial skin maceration to achieve the characteristic rosy pink color. The cuvée is blended the following spring, and the wine ages on its lees for thirty-six months. Tiny, persistent perlage, very elegant aromas of raspberries and blackberries, outstanding structure and length.

Wine exported to: USA, Poland

Most recent awards

WINE SPECTATOR: 90

WINE ENTHUSIAST: 92

WINE ADVOCATE: 90

INTERNATIONAL WINE CELLAR: 93

🛢️ Winemaking and Aging

Grape Varieties:	100% Pinot Nero
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-10 days
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel, for 9 months
Aging in bottle:	36 months on lees
Closure:	Natural Cork

🍷 Vineyard

Organic:	Vineyards
Vineyard name:	A blend of 20 different vineyards
Vineyard location:	Adro , Erbusco and Passirano Franciacorta, Lombardy
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	250 meters (820 feet) above sea level
Vine density:	5,000 plants per hectare

Yield:	Max 1.5-2 kg per vine
Exposure:	Various
Age of vines:	25 years
Time of harvest:	Mid-August
First vintage of this wine:	2001
Total yearly production (in bottles):	45,000, plus 1,000 magnums

🛎 Tasting Notes and Food Pairings

Tasting notes:	Tiny, persistent perlage; very elegant aromas with notes of raspberries and blackberries; outstanding structure and length.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Pairs wonderfully with salumi or meat.
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.; dry extract: 28 g/l; total acidity: 7.1 g/l: residual sugar: 5 g/l
Winemaker:	Roberto, Laura and Matteo Gatti