



Wine exported to: USA, Poland

Most recent awards

WINE ENTHUSIAST: 91**VINOUS:** 90**INTERNATIONAL WINE CELLAR: 90****DECANTER: 93**



Winemaking and Aging

Grape Varieties:	100% Chardonnay
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 25 different vineyards
Vineyard location:	Adro , Erbusco and Passirano Franciacorta, Lombardy
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	251 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:	1996
Total yearly production (in bottles):	45,000, plus 5,000 magnums



Tasting Notes and Food Pairings

Tasting notes:	Brilliant yellow, fine, lingering perlage, great finesse and silky texture; distinct aromas of warm pastries and sugarcoated almonds; a very long, pleasing finish.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Pairs wonderfully with fish and pasta.
Aging potential:	10-15 years
Alcohol:	Alcohol cont.12.5% by vol.; dry extract: 27 g/l; total acidity: 7.1 g/l; residual sugar: 6 g/l
Winemaker:	Roberto, Laura and Matteo Gatti