

## FRANCIACORTA BRUT 2012



GRAPES: CHARDONNAY  
BOTTLING: APRIL 2013  
ALCOHOL: 12.50% VOL.  
ACIDITY: 6.90  
DRY EXTRACT: 21.90  
PRESSURE: 5.30 BAR  
SUGAR (GRAPE SUGAR): 3.90 G/L

Franciacorta Brut Millesimato is produced with Chardonnay grapes and a little part of Pinot Nero grapes and it is refined in the bottle on the yeasts for a period not less than 30 months. During this time it gradually acquires an intense bouquet, a delicate flavour and a fine perlage and a unmistakable quality. Only the best grapes are chosen and a correct balance acidity-sugar that marks the vintage allow to be named "millesimo". Harmonious wine, it should be served at 7 degrees in high flûtes to exalt its perlage. It matches with first course dishes and delicate second course dishes.

Franciacorta produced without using brown sugar, but only with the grape sugar that comes from ripe grapes. We use this grape must produced by our winery for the second fermentation and during the disgorging.

