



## LO SPARVIERE FRANCIACORTA

### FRANCIACORTA D.O.C.G. Brut Millesimato

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**DENOMINATION:** Franciacorta D.O.C.G. Brut Millesimato

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD LOCATION:** Facing southwest at an altitude of 180 metres, in Provaglio d'Iseo

**ORIGIN AND SOIL PROFILE:** Marl with a prevalence of silt and red clay

**YIELD PER HECTARE:** 70 q/ha

**HARVEST:** Selection of grapes in vineyard, harvested by hand into small crates

**HARVEST PERIOD:** Between the last third of August and the first third of September

**VINIFICATION:** The small crates of Chardonnay are left for 24-36 hours in a refrigerating room at a temperature of 4°C, cooling the grapes to 10°C to improve varietal aroma extraction. The chilled grapes are taken to the press for a gentle, whole-cluster pressing, extracting no more than 60% of the free-run must. Fermentation is carried out at around 16°C to preserve varietal aromas, then the wine matures 6 months sur lie in stainless steel tanks. Part of the base wines that will form the cuvée undergoes the malolactic fermentation

**SUR LIE BOTTLE-AGEING:** At least 48 months

**INDICATIVE TECHNICAL DATA:** Alcohol: 12.5% vol. - Total acidity: 6.0 - 6.50 g/L - pH: 3.15 - Sugar: 6 - 7 g/L

**BEAD:** Delicate and lingering

**APPEARANCE:** Brilliant straw yellow

**NOSE:** Biscuit like-notes at the outset evolve towards smooth notes of acacia honey, candied fruit and beeswax

**PALATE:** Crisp, lengthy and well balanced, with a touch of citrus

**SERVING TEMPERATURE:** 8°C

**PAIRING SUGGESTIONS:** Serve with aperitifs or throughout the meal. Delicious with formal first courses, such as baked pastas and creamy risottos; intriguing paired with raw seafood

