

FRANCIACORTA NATURE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAPES: Chardonnay 90% - Pinot Nero 10%

Franciacorta Nature is made with grapes having a correct ripening level, to grant the sparkling wine with a good natural balance. Manual harvest, soft pressing.

Fermentation under controlled temperature 16/18 degrees. After 36 months of refining on the yeast, it is subject to *dégorgement*. Thanks to the excellent structure, it does not require any residual sugar.

Color pale yellow, aroma of mineral and toasted bread.

Taste: full bodied, well balanced, long persistence and sapidity.

Alcohol 12.50%

Acidity 6.50 gr/l

Served at 7/9 °C

