

PS
WINE

premium wine selection

Vini di Qualità



Franciacorta Brut Millesimato

Castelveder

CLASSIFICATION	D.O.C.G.
TYPE	Sparkling
REGION	Lombardy
PROVINCE	Brescia
GRAPE VARIETY	Chardonnay
TYPE OF FARMING	Conventional
HARVEST	Manual, end of August

VINIFICATION

Fermentation in stainless steel tanks at controlled temperature.

MATURATION

After the maturation of the base wine in stainless steel tanks, the next step is bottling with the *pris the mousse*. The wine matures for 48 months on the lees before the disgorgement. The Millesimato is the masterpiece of Castelveder, it is a production on which much care and attention is lavished, requiring a base wine selection “at the source” to guarantee maximum quality, taste and class. It is for this reason that the personality and taste of these dated reserve wines change from year-to-year, reflecting more than other Franciacorta wine the climatic conditions of a given year and the unique qualities of grapes from that year’s harvest.

TASTING NOTES

Bright straw yellow colour with intense gold highlights. Its flavor is more complex, layered and full-bodied than the simple Brut. The bouquet is elegant, wide, appealing and intense, jumping out of the glass, reminiscent of ripe white fruit, honey and citrus flowers. To the taste it reveals an abundant perlage and foam in pearl filaments, small bubbles slowly rising and crowning the glass with a thick, almost creamy, persistent texture. Perfect with every dish.

SIZES AND SPECIAL PACKAGING

75 cl bottle.