

Franciacorta Brut

Società Agricola Castelveder



CLASSIFICATION D.O.C.G.

TYPE Sparkling Wine

REGION Lombardy

PROVINCE Brescia

GRAPE VARIETY 100% Chardonnay

TYPE OF FARMING Conventional

HARVEST Manual

VINIFICATION

The base wine is produced by fermentation in temperaturecontrolled stainless steel vats.

MATURATION

Aging of the base wine in stainless steel is followed by bottling and the *prise de mousse* in bottle. The wine then matures for a long time on the yeasts, prior to disgorgement.

TASTING NOTES

It has a bright straw yellow colour with a strong and long-lasting perlage. On the nose, it's intense and characteristic, opening with a biscuity note that enriches the maturity of the ensemble; it reminds the crust of fresh bread. On the palate it is rich, rounded and persistent, with a fresh, fruity finish. It reveals a crispy acidity and an impressive balance. Perfect to combine with the whole meal.

SIZES AND SPECIAL PACKAGING

75 Cl and 150 Cl bottles.