



ROMANTICA FRANCIACORTA BRUT

STYLE: Brut

HARVEST: 2010

GRAPES:

100% Chardonnay,
grown in our own vineyard in Passirano

YIELD:

85 quintals per hectare

VINIFICATION:

gentle pressing of grapes with fractioning of the must.
Yield in must: 55%. Fermentation in stainless steel
tanks and a small quantity of wine ferments
in oak barriques.

REMUAGE: just manually

COLOUR: straw yellow

APPEARANCE:

velvety and abundant mousse.
Fine and persistent perlage.

SENSORY CHARACTERISTICS:

fine, with floral notes and elegant inklings of yeast
refining. Very elegant palate, full and harmonic.

SERVING SUGGESTIONS:

Enjoy it with all the courses of the meal.
It matches perfectly with starters, risotto,
fish dishes and medium-aged cheeses.

SERVING TEMPERATURE: 8°C

ANALYTICAL DATA:

Alcohol 12,47%, residual sugar 7,70 g/l
total acidity 7,20 g/l, pH 2,97



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