



FERGHETTINA

Franciacorta



Franciacorta Brut DOCG

Grapes:	95% Chardonnay & 5% Pinot Noir
Region:	Lombardy
Vineyard Locations:	From vineyards located in Franciacorta
Exposure:	North/South/East/West
Altitude:	820 feet above sea level
Soil:	Calcareous clay terrain
Vine Training:	Guyot-trained
Vine Age:	Average 15 years old
Time of Harvest:	Mid August
Vine Density:	5,000 plants per hectare
Vine Yield:	3.3-4.4 lbs per vine
Total Production:	230,000 bottles
Vinification Process:	The grapes are hand picked and gently pressed. Only the free run juice is employed. The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, between 60 and 64 °F. Each vineyard ferments separately from the other. After the fermentation, the white wines stay in the stainless steel tank for a few months before blending with sugar and yeasts for second fermentation.
Aging Process:	The second fermentation last four weeks. After that the wine ages sur lie for 24 months.
Alcohol Content:	12.50%
Dry Extract:	25.0 g/l
Total Acid:	7.3 g/l
Volatile Acid:	0.37 g/l
Residual Sugar:	5.0 g/l
Tasting Notes:	Straw yellow, fine and persistent in the mouth with notes of hazelnut, sweet fruits, and white flowers.
Winemaker:	Roberto Laura Gatti
Winemaker Comments:	This wine represents our company. Fresh immediate and sincere.
Cellaring:	Up to 10 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Ideal as aperitif or paired with linguine with shrimp, fried mussels, grilled squid, shrimp and courgette flan, fried fish, and pizza.