



# FERGHETTINA

## *Franciacorta*



### Franciacorta Extra Brut DOCG 2009

<b>Grapes:</b>	80% Chardonnay & 20% Pinot Noir
<b>Region:</b>	Lombardy
<b>Vineyard Locations:</b>	From vineyards located in Franciacorta
<b>Exposure:</b>	North/South/East/West
<b>Altitude:</b>	820 feet above sea level
<b>Soil:</b>	Calcareous clay terrain
<b>Vine Training:</b>	Guyot-trained
<b>Vine Age:</b>	18-38 years (planted 1978-1998)
<b>Time of Harvest:</b>	Mid August
<b>Vine Density:</b>	5,000 plants per hectare
<b>Vine Yield:</b>	max 1.5-2 kg per vine
<b>Total Production:</b>	8,000 bottles
<b>Vinification Process:</b>	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 secondary fermentation.
<b>Aging Process:</b>	The second fermentation last four weeks. After that, the wine ages sur lie 69 months.
<b>Alcohol Content:</b>	12.50%
<b>Dry Extract:</b>	24.0 g/l
<b>Total Acid:</b>	7.1 g/l
<b>Volatile Acid:</b>	0.44 g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>Tasting Notes:</b>	A beautiful golden color. Fine and persistent perlage. The wine shows intense aromas of almond, vanilla and fruit with an optimal balance between sensitivity and persistence.
<b>Winemaker:</b>	Roberto Gatti
<b>Winemaker Comments:</b>	The extra time in the bottle gives the extra brut notes of complexity that make it particularly structured and intensive.
<b>Cellaring:</b>	Up to 10 years
<b>Bottled:</b>	Summer
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with shrimp in brandy, lobster rolls, clam-bakes, and oysters rockefeller