



FERGHETTINA

Franciacorta



Franciacorta "Milledì" Brut DOCG 2016

Grapes:	100% Chardonnay
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
Vine Age:	18-38 years (planted 1978-1998)
Time of Harvest:	Mid August
Vine Density:	5,000 plants per hectare
Vine Yield:	max 1.5-2 kg per vine
Total Production:	30,000 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 a 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.
Aging Process:	The second fermentation last four weeks. After that, the wine ages sur lie for 36 months.
Alcohol Content:	12.50%
Dry Extract:	26.0 g/l
Total Acid:	7.4 g/l
Volatile Acid:	0.45 g/l
Residual Sugar:	5.0 g/l
Tasting Notes:	Straw yellow color with golden and green reflections. The perlage is fine and persistent. In the mouth, the wine has elegant notes of citrus and minerals.
Winemaker:	Roberto Gatti
Cellaring:	Up to 12 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pair with Red Mullet with a light tomato sauce, vegetarian lasagna, lobster au gratin, and sun dried tomatoes risotto with scallops.