



FERGHETTINA

Franciacorta



Franciacorta Pas Dosé "Riserva 33" DOCG 2006

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-trained
Vine Age:	Average 25 years old
Time of Harvest:	Mid August
Vine Density:	2,024 vines per acre
Vine Yield:	3.3-4.4 lbs per vine
Total Production:	10,000 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. Each vineyard ferments separately from the other. After the fermentation, the white wines stay in the stainless steel tanks for a few months before secondary fermentation.
Aging Process:	Secondary fermentation last four weeks. After that, the wine ages sur lie for 80 months. Unlike the Extra Brut, this wine contains no sugar in the <i>liqueur d'expédition</i>
Alcohol Content:	12.50%
Dry Extract:	23.0 g/l
Total Acid:	7.1 g/l
Volatile Acid:	0.555 g/l
Tasting Notes:	Bright gold color. Muscular and persistent perlage. The wine shows aromas that are very elegant and creamy with notes of bread crust and candy.
Winemaker:	Roberto Gatti
Winemaker Comments:	Reserva 33 combines the three Franciacorta reserves in a single wine. Before the fermentation, Saten Franciacorta, Franciacorta Extra Brut, and Milledì are joined in equal measure
Cellaring:	Up to 10 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pair with sea bass, lobster, and bottarga ravioli