



FERGHETTINA

Franciacorta



Franciacorta Rosé Brut DOCG 2015

Grapes:	100% Pinot Noir
Region:	Lombardy
Vineyard Locations:	From vineyards located in Franciacorta North/South/East/West
Exposure:	South/East/West
Altitude:	820 feet above sea level
Soil:	Calcareous clay terrain
Vine Training:	Guyot-trained
Vine Age:	18-38 years (planted 1978-1998)
Time of Harvest:	Mid August
Vine Density:	2,024 vines per acre
Vine Yield:	3.3-4.4 lbs per vine
Total Production:	25,000 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.
Aging Process:	After the fermentation, the wines stay in the stainless steel tanks for a few months before blending with sugar and yeasts for secondary fermentation. The secondary fermentation last four weeks. After that, the wine ages sur lie for 36 months.
Alcohol Content:	12.50%
Tasting Notes:	Soft pink color. Fine and persistent perlage. The wine has very elegant aromas of blackberry with raspberry notes. Excellent length and structure.
Winemaker:	Roberto Gatti
Winemaker Comments:	The rosé combines the structure of Pinot Noir, with the finesse and elegance of a Franciacorta. The product has always been and always reflects our soul and our quest for quality.
Cellaring:	Up to 10 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pair with jumbo shrimp in brandy, salmon mousse in herbs, fried fish, cous cous with fish, sword fish carpaccio, and fried anchovies.