



# FERGHETTINA

## Franciacorta



### Franciacorta Rosé Brut DOCG 2016

<b>Grapes:</b>	100% Pinot Noir
<b>Region:</b>	Lombardy
<b>Vineyard Locations:</b>	From vineyards located in Franciacorta North/South/East/West
<b>Exposure:</b>	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>	Average 20 years old
<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>	25,000 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 a controlled temperature. Each vineyard ferments separately from the other. After the fermentation, the wines stay in the stainless steel tanks for a few months before blending with sugar and yeasts for secondary fermentation.
<b>Aging Process:</b>	The secondary fermentation last four weeks. After that, the wine ages sur lie for 36 months.
<b>Alcohol Content:</b>	12.50%
<b>Dry Extract:</b>	28.0 g/l
<b>Total Acid:</b>	7.1 g/l
<b>Volatile Acid:</b>	0.49 g/l
<b>Residual Sugar:</b>	5.0 g/l
<b>Tasting Notes:</b>	Soft pink color. Fine and persistent perlage. The wine has very elegant aromas of blackberry with raspberry notes. Excellent length and structure.
<b>Winemaker:</b>	Roberto Gatti
<b>Winemaker Comments:</b>	The rosé combines the structure of Pinot Noir, with the finesse and elegance of a Franciacorta
<b>Cellaring:</b>	Up to 10 years
<b>Bottled:</b>	Summer
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with jumbo shrimp in brandy, salmon mousse in herbs, fried fish, cous cous with fish, sword fish carpaccio, and fried anchovies.