



FERGHETTINA

Franciacorta



Franciacorta Brut DOCG

Grapes:	95% Chardonnay & 5% Pinot Noir
Region:	Lombardy
Vineyard Locations:	From vineyards located in Franciacorta
Exposure:	North/South/East/West
Altitude:	820 feet above sea level
Soil:	Calcareous clay soil
Vine Training:	Guyot-trained
Vine Age:	Average 15 years old
Time of Harvest:	Mid August
Vine Density:	5,000 plants per hectare
Vine Yield:	3.3-4.4 lbs per vine
Total Production:	320,000 regular bottles yearly plus 10,000 half-bottles and 10,000 magnums
Vinification Process:	The grapes are hand picked and very softly pressed. The free-run juice is fermented in stainless steel tanks at a controlled temperature of 16-18 °C (60.8-64.4 °F). Each parcel is vinified separately and, after careful tasting, the different wines are assembled into a cuvee and bottled for second fermentation.
Aging Process:	Second fermentation last four weeks. After, the wine ages sur lie for 24 months.
Alcohol Content:	12.50%
Dry Extract:	25.0 g/l
Total Acid:	7.3 g/l
Volatile Acid:	0.37 g/l
Residual Sugar:	5.0 g/l
Tasting Notes:	Straw yellow, fine, fresh and persistent on the palate with notes of hazelnut, ripe fruit, and white flowers.
Winemaker:	Roberto and Laura Gatti
Winemaker Comments:	This wine represents our company. Fresh immediate and sincere.
Cellaring:	Up to 12 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Ideal as an aperitif or paired with linguine with shrimp, fried mussels, grilled squid, shrimp and zucchini flan, fried fish, and pizza.