



FERGHETTINA

Franciacorta



Franciacorta Rosé Brut "Eronero" DOCG

Grapes:	100% Pinot Noir
Region:	Lombardy
Vineyard Locations:	From two vineyards located in the municipality of Erbusco
Exposure:	250 meters above sea level
Vine Training:	Guyot
Time of Harvest:	Mid August
Vine Density:	5,000 vines per hectare
Total Production:	10,000 bottles
Vinification Process:	The whole grapes are vinified using the marmonnier press, an ancient pressing system that guarantees great respect for the characteristics of the Pinot Noir grapes. Only the free-run juice is extracted from the press. Fermentation is carried out in stainless steel tanks at a constant temperature of 16-18 °C. The base wine rests in vats until the spring following harvest.
Aging Process:	After secondary fermentation, the wine ages sur lie for 84 months.
Alcohol Content:	12.50%
Dry Extract:	23.0 g/l
Total Acid:	7.0 g/l
Volatile Acid:	0.55 g/l
Residual Sugar:	1.5 g/l
Tasting Notes:	Pale pink color. Fine and persistent perlage. Elegant aromas with notes of blackberry and raspberry. A structured wine with a longlasting finish.
Winemaker:	Roberto Gatti
Cellaring:	Up to 5 years
Closure:	Cork
Food/Menu Pairing:	Pair with jumbo shrimp, salmon, salads and lightly-fried vegetables.