



FERGHETTINA

Franciacorta



Franciacorta Extra Brut DOCG 2012

Grapes:	80% Chardonnay & 20% 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 terrain
Vine Training:	Guyot-trained
Vine Age:	18-38 years (planted 1978-1998)
Time of Harvest:	Mid August
Vine Density:	5,000 plants per hectare
Vine Yield:	max 1.5-2 kg per vine
Total Production:	4,000 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 wines stay in the stainless steel tanks for a few months before blending with sugar and yeasts for secondary fermentation.
Aging Process:	The second fermentation last four weeks. After that, the wine ages sur lie for 69 months.
Alcohol Content:	12.50%
Dry Extract:	24.0 g/l
Total Acid:	7.1 g/l
Volatile Acid:	0.44 g/l
Residual Sugar:	1.5 g/l
Tasting Notes:	A beautiful golden color. Fine and persistent perlage. Intense aromas of almond, vanilla and fruit with excellent balance and persistence.
Winemaker:	Roberto Gatti
Winemaker Comments:	Long bottle aging gives the Extra Brut more complexity, structure and intensity.
Cellaring:	Up to 12 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pairs well with shrimp in brandy, lobster rolls, clam bakes, and oysters rockefeller.