



FERGHETTINA

Franciacorta



Franciacorta "Milledì" Brut DOCG 2019

Grapes:	100% Chardonnay
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
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:	Approx. 80,000 regular bottles yearly, plus 1,000 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:	The second fermentation last four weeks. After that, the wine ages sur lie for 36 months.
Alcohol Content:	12.50%
Dry Extract:	26.0 g/l
Total Acid:	7.4 g/l
Volatile Acid:	0.45 g/l
Residual Sugar:	5.0 g/l
Tasting Notes:	Straw yellow in color with golden and green reflections. The perlage is fine and persistent. Elegant notes of citrus and minerals on the palate.
Winemaker:	Roberto Gatti
Cellaring:	Up to 12 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pairs well with fish in light tomato sauce, vegetarian lasagna, lobster au gratin.