



## FRANCIACORTA DOCG ROSE' BRUT



Grape: Pinot Noir  
Alcohol: 12.50% vol.  
Total Acidity: 7.20 g/l  
Dry Extract: 24.60 g/l  
Pressure: 5.50 bar  
Reducing Sugars: 5.00 g/l

Franciacorta Rosé Brut is exclusively produced with fully ripe Pinot Noir grapes. After the pressing, peels keep in contact with the juice for about 3 hours giving it the typical roseate colour. The fermentation of the wine is in thermo-conditioned steel tanks for 7 months in order to obtain optimum base wine for the bottling. After the bottling this type of Franciacorta refines on the yeast for minimum 24 months.

Pinot noir gives to the wine body and structure without losing the typical floreal tastes of red fruit which allow to serve this wine with all the meal at 7 degrees.

Franciacorta produced without using sugar, but only with the grape sugar that comes from ripe grapes. We use this grape must produced by our winery for the second fermentation and during the disgorging.