



Lantieri

FRANCIACORTA CUVÉE BRUT

Denomination of Controlled and Guaranteed Origin-DOCG



Grapes:

Chardonnay 80% - Pinot Bianco 10%
Pinot Nero 10%

Vineyards of Origin:

Chardonnay average age 15 years, Pinot Bianco average age 20 years, Pinot Nero average age 14 years.

Wine-making process:

Soft pressing of grapes, fermentation in steel vats and small oak casks at controlled temperature, after which wine is kept in contact with the yeasts by batonnage (stirring). Successively the Franciacorta wine is prepared for drafting and re-fermentation in the bottle where it is aged on the yeasts for 24 months.

Time on yeasts in bottle:

24 months.

Analytical data after disgorging:

- total alcoholic strength 12,50%
- total acidity g/l 6,40
- ph 3,07
- total sugars g/l 5,5
- total sulphur dioxide mg/l 36/40
- overpressure bar 5,4

Serving temperature: 8°