



Lantieri

FRANCIACORTA EXTRA BRUT

Denomination of Controlled and Guaranteed Origin-DOCG



Grapes:

Chardonnay 85% - Pinot Nero 15%

Vineyards of Origin:

Vigne di Chardonnay di età media 15 anni, vigne di Pinot Nero di età media 10 anni.

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 at least 24 months.

Time on yeasts in bottle:

24 months.

Analytical data after disgorging:

- total alcoholic content 12,50%
- total acidity g/l 7,20
- ph 3,04
- total sugars g/l 3,5
- total sulphur dioxide mg/l 36
- overpressure bar 5,4

Serving temperature: 8°