



Lantieri

FRANCIACORTA BRUT ROSÉ

Denomination of Controlled and Guaranteed Origin-DOCG



Grapes:

Pinot Nero 75% - Chardonnay 25%

Vineyards of Origin:

Pinot Nero average age 15 years, Chardonnay average age 10 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 at least 30 months.

Time on yeasts in bottle:

30 months.

Analytical data after disgorging:

- total alcoholic content 12,60%
- total acidity g/l 7,20
- ph 3,08
- total sugars g/l 6,5
- total sulphur dioxide mg/l 36
- overpressure bar 5,2

Serving temperature: 8°