



Lantieri

FRANCIACORTA EXTRA BRUT VINTAGE NOIR 2020

Controlled and Guaranteed Denomination of Origin-DOCG

Grapes:

Pinot nero 100%. White vinification.

Vineyard of origin:

Vigne di Pinot Nero coltivate nel nostro vigneto di Colzano in Comune di Capriolo, di età di 16 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 36 months.

Time on yeasts in bottle:

Over 36 months.

Analytical data after disgorging:

- total alcoholic strength 12,50%
- total acidity g/l 7,00
- ph 3,14
- total sugars g/l 4
- total sulphur dioxide mg/l 35
- overpressure bar 5,5

Serving temperature: 8°

