



Purely exquisite Franciacorta, Millesimato is produced and selected from the finest grapes of the best years. The partial fermentation in barrels and the long yeast refinement give every glass tenderness and a complex structure. It is flowing with aromas of vanilla, almond and nuts, with the fragrance of freshly-cooked bread. This wine accompanies a whole meal as it brings out the taste of every dish without prevailing.

To be served at 6°/8°



- Grape variety 80% Chardonnay, 20 % Pinot Noir selected from different vineyards
- Process
  At least 8 years on the yeasts then 5 months rest in cellar after the disgorging
- Sales
  At least 9 years after the grape harvest
- Alcohol
  12,5% Vol.
- Sugar residual
- Total acidity 6,80 g/l
- **pH** 3,05
- Pressure 5,60 atm

