



CUVÉE IMPERIALE BRUT

Franciacorta

GRAPES: Chardonnay (90%) and Pinot Noir (10%), from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: mid-August to early September.

YIELD: 9,500 kg of grapes per hectare with 60% must yield, equivalent to 7,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats.

MATURATION: assemblage of the cuvée in the spring following harvest, with the addition of 10% reserve wines from previous vintages. Second fermentation in the bottles and maturation sur lie for a minimum of 18 months followed by an additional 2 months after disgorgement.

STYLE: Brut.

SIZES AVAILABLE: half bottle 375 ml, standard bottle 750 ml, Magnum 1.5 l, Jeroboam 3 l.

SENSORY CHARACTERISTICS:

APPEARANCE: soft generous mousse with fine, lingering bead.

COLOUR: straw-yellow with subtle greenish hues.

BOUQUET: rich and lingering and complex with floral and fruit notes, and subtle fragrance of yeast and crusty bread.

PALATE: clean-cut and full-bodied with appealing, emphatic fruity notes and fine acidity.

PAIRINGS: an ideal aperitif as well as with starters, and dishes based on fish, rice, pasta, white meats, full-flavoured fish and fresh cheeses.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 8g/l, total acidity 7g/l, pH 3.15.

FIRST VINTAGE PRODUCED: 1961