



PIETRALUCE

FRANCIACORTA D.O.C.G. BRUT

CHARACTERISTICS OF THE SOIL:

"Fine deposits", deep soil with little skeleton.

AGE OF THE VINEYARD:

15 years

VINES PER HECTARE:

4.500

YIELD PER HECTARE:

60 quintals

YIELD HECTOLITRE/HECTARE:

35 hl

SYSTEM OF FARMING VINEYARD:

Guyot

TOTAL ALCOHOL:

12,5% Vol.

TOTAL ACIDITY:

6,50

TOTAL SO₂:

80 mg/l

DRY EXTRACT:

38 g/l

OUTLET:

2021

DOSAGE:

3 g/l zucchero

PIETRALUCE Franciacorta Brut expresses in an exemplary but personal way the vocation that Franciacorta land has in enhancing both the Chardonnay variety grape and the "Traditional method" to produce sparkling wine. The grapes are harvested by hand and are vinified with soft pressing and fermented at a controlled temperature of 15 °- 16 ° degrees. Then follows the period of aging in steel with 'bâtonnage' interventions until the secondary fermentation scheduled for the end of winter. The aging period on the lees in the bottle lasts at least 30 months and it is followed by disgorgement. The bottles remain in the company for about six months before being put on the market.

TASTING

Pale yellow colour. Sharp and fresh parfum with elegant notes of elderflower, Golden apple and light citrus sensations. In the mouth it is full, elegant, persistent and never intrusive; fresh and captivating at the same time.

FOOD PAIRING

PIETRALUCE Franciacorta Brut is perfect for a classy aperitif as well as for delicate fish dishes. It may also be well paired with first courses of shellfish or vegetables. It is an excellent and pleasant company over an entire meal.

TASTING TEMPERATURE

We advise to serve it at 8°- 10°, preferably in wide glasses.





PIETRALUCE

“We believe that moving from fantasy to something tangible and pleasant is one of the most beautiful challenges that a person can face. This Franciacorta wine is our dream come true.”

Savoldi family

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