



PIETRALUCE

FRANCIACORTA D.O.C.G. BRUT

GRAPE VARIETY: Chardonnay 100%

CHARACTERISTICS OF THE SOIL:

Fulvio-glacial, moderately deep limited by gravelly-sandy substrate.

AGE OF THE VINEYARD: 16 years

VINES PER HECTARE: 4.500

YIELD PER HECTARE: 70 quintals

YIELD HECTOLITRE/HECTARE: 40 hl

SYSTEM OF FARMING VINEYARD: Guyot

TOTAL ALCOHOL: 12,5

TOTAL ACIDITY: 7

TOTAL SO2: 70 mg/l

DRY EXTRACT: 19,80 g/l

DOSAGE: 3 g/l residual sugar

FRANCIACORTA DOG 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. Before the grapes are harvested by hand, they are vinified with soft pressing and fermented at a controlled temperature of 15°- 16° degrees. Then It follows the period of aging in steel tanks with 'bâtonnage' interventions until the secondary fermentation in the bottle scheduled for the end of winter. The period of aging on the lees is never less than 30 months and it is followed by disgorgement. The bottles stay in the winery for some months before being commercialized.

TASTING NOTES

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. It may also be well paired with first courses of shellfish or vegetables. It is an excellent 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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