



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G. SATÈN

TYPOLOGY: Franciacorta D.O.C.G. SATÈN

GRAPE: 100% Chardonnay

LOCATION: North-facing, at 150-200 metres, in Provaglio d'Iseo

SOIL PROFILE: Morainic soils

VINEYARD YIELD: 80 q/ha

HARVEST: Quality selection of grapes in vineyard, hand-picked in small boxes

HARVEST PERIOD: Third decade in August

VINIFICATION: After a gentle pressing of the whole clusters, 80% of the freerun must is gravity settled, then fermented at controlled temperatures in steel; the remaining 20% ferments in 5hl-tonneaux and undergoes malolactic there. The wines then mature sur lie until the assemblage of the final blend.

BOTTLE-AGEING SUR LIE: 24 months

TECHNICAL DATA: Alcohol: 13% vol. - Total acidity: 6.0-6.50 gr/l - pH: 3,20 - Residual sugar: 7-8 g/l

SENSORY PROFILE

APPEARANCE: Deep straw yellow with luminous silvery highlights

BEAD: Long-lingering, with particularly small bubbles

BOUQUET: The elegance of the floral notes beautifully complements smooth impressions of leavened petits fours.

PALATE: Seductively creamy texture, full-bodied

SERVING SUGGESTIONS: Classic wine to enjoy as an aperitif, but will also offer surprising sensations with light first courses, such as fish and lighter meats.



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