

ESSENCE NATURE 2016

FRANCIACORTA DOSAGGIO ZERO VINTAGE

A blend of Chardonnay and Pinot Noir grapes, resulting in a clean and rigorous fragrance without the addition of liqueur d'expedition.



COLOUR

Straw yellow with highlights veering towards gold reflections



BOUQUET

Intense, with hints of spices and dried fruit



PALATE

Clean taste with fragrant and balanced flavour good persistence



PERLAGE

Fine and persistent, creamy mousse



FOOD PAIRING

Excellent aperitif, great in complementing seafood and raw fish



SERVING TEMPERATURE

7° - 8° C



TYPE OF SOIL

Calcareous-clayey

TYPE OF GRAPES

70% chardonnay 30% pinot noir

YIELD PER HECTARE

100 quintals per hectare, with a yield maximum allowed in must of 65%

VINTAGE

2016 vintage and therefore obtained from the skilful assemblage of the best grapes of that year; the use of pinot noir, vinified in white, helps to obtain a good body, without influencing the elegance of the preponderant chardonnay

HARVEST

Between mid-August and early September when the grapes have reached the correct sugar ripeness, but still have a considerable acidity and freshness

MATURATION

Over 42 months from harvesting, of which at least 36 on yeasts. After disgorgement, the bottles rest in the cellar for another 5-6 months

ALCOHOL	TOTAL DRY EXTRACT	RESIDUAL SUGAR	Ph	TOTAL ACIDITY	PRESSURE
13 % Vol.	21,7 gr./lt.	3,2 gr./lt.	3,14	6,4 gr./lt.	6,9 atmosphere