

QUINTESSENCE 2014

FRANCIACORTA EXTRA BRUT RISERVA

A Franciacorta “made for thinking”; alive, with iridescent aromas that evolve in the glass to create a new emotion with every sip.



COLOUR

Intense yellow with highlights veering towards gold reflexes



BOUQUET

Intense and harmonious, with notes of fruit and hints of tropical fruit



PALATE

Rich and fresh in the mouth, explosion of fragrance in aromatic shades, great personality, structured and long lasting



PERLAGE

Fine and persistent, creamy mousse



FOOD PAIRING

Recommended for the whole meal, especially with entrées, flavoursome meat and fish dishes.



SERVING TEMPERATURE

7° - 8° C



TYPE OF SOIL

Calcareous-clayey

YIELD PER HECTARE

100 quintals per Hectare, with a Yield of must of 65%

VINTAGE

Reserve obtained by the best grapes of that harvesting, chosen to guarantee great ageing and freshness; the pinot nero, pressed in white, gives at the same time structure and complexity to the elegant and aromatic chardonnay

HARVEST

Between the middle of August and the first days of September, when the grapes reach the correct maturation but still preserving its great acidity and freshness

MATURATION

Over 60 months of ageing on yeasts, after the degorgement the bottles will still rest for a minimum of 5-6 months

ALCOHOL	TOTAL DRY EXTRACT	RESIDUAL SUGAR	Ph	TOTAL ACIDITY	PRESSURE
13 % Vol.	20,1 gr./lt.	3,7 gr./lt.	3,42	5,4 gr./lt.	6,6 atmospheres