

# QUINTESSENCE 2009

FRANCIACORTA EXTRA BRUT RISERVA

A Franciacorta “made for ponder”; alive, with bright aromas that blossom in the glass to create a new emotion with every sip.



## COLOUR

Intense yellow with highlights veering towards gold reflections



## BOUQUET

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



## PALATE

Rich and fresh in the mouth, an explosion of fragrances and aromas, 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

## TYPE OF GRAPES

80% chardonnay 20% pinot noir

## YIELD PER HECTARE

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

## VINTAGE

2009 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

100 months resting 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       |
|-------------|-------------------|----------------|------|---------------|----------------|
| 13,00% Vol. | 21,4 gr./lt.      | 3,3 gr./lt.    | 3,16 | 5,6 gr./lt.   | 6,3 atmosphere |