

FRATUS



BRUT

Franciacorta DOCG

Grape varieties

Chardonnay (85%), Pinot Nero (15%), organic production method

Production technique

A wine produced by the soft pressing of Chardonnay and Pinot Nero grapes fermented following white wine fermentation techniques. The must is fermented at a low temperature of between 14 and 16 °C. In spring, the wine is bottled and then undergoes second fermentation in the bottle in accordance with the classic Franciacorta method.

Organoleptic characteristics

Color: straw-yellow with greenish reflections.

Perlage: fine-grained and persistent.

Bouquet: fresh and delicate, with a pleasant yeasts aroma.

Taste: dry and fresh with a light almond aftertaste.

Winemaker's recommendations

Serve at a temperature of around 8/10 °C in large glasses made of thin glass. Works well throughout the entire meal, except with dessert. If stored in a suitable place, it can last beyond 36 months.

Rocca delle Macie