

FRATUS



DOSAGGIO ZERO MILLESIMATO

Franciacorta DOCG

Grape Varieties

Chardonnay 60%, Pinot Noir 40% - from organic cultivation.

Production Technique

Manual selection of the ripest grapes. Natural bottle fermentation method: base wine aged at low temperature in steel containers, maturation on lees for at least 60 months, manual r muage on pupitres, d gorgement, and 3 months of bottle aging before release.

Organoleptic Characteristics

Color: Intense straw yellow.

Perlage: Persistent, very fine, and abundant.

Aroma: Naturally pleasant yeast notes, with subtle hints of spice and citrus fruits.

Taste: Dry, full-bodied, and harmonious, supported by good creaminess. Long aftertaste with fruity and vegetal notes.

Producer's Recommendations

Serve at a temperature of 5/8 C. Pairs excellently with fine pastries. If stored properly, it can age for over 25 years.

Alcohol Content: 12% vol.

Rocca delle Macie