

FRANCIACORTA DOCG TEATRO ALLA SCALA BRUT

Grapes	Chardonnay 75%, pinot nero 25%
Cultivation system	Guyot
Plant density	5000 vines per hectare
Yield	100 quintals of grape per hectare
Average age of vines	25 years
Harvest period	Late august, early september
Ageing	59% pièces, 41% inox
Dosage	4.5 grams per litre
Acidity	6.9



750ml 1500ml

Dedicated to the legendary temple of the Opera, which the company feels close to and inspired by, it is the finest expression of the vintage and of the Bellavista style. The grapes that make up this grand cuvée – chardonnay and some proportion of pinot nero – are the very best, the fruit of radical selection in each vineyard. On top of the exceptional quality of the grapes used, the fact that 25% of the wines in the blend spend 7 months in small oak casks sets this Franciacorta aside from the rest. With a statuesque balance, capable of simultaneously expressing and enhancing the characteristics of each vintage, this wine displays impressive intensity and complexity. A deep straw yellow color, its bubbles are superfine and persistent, a prologue to the quintessential aromas of the Bellavista style. Generous and elegant floral notes of whitethorn, unpredictable balsamic notes of bay, first, followed by candied citrus fruit and petit-fours. The mouthfeel is thick, assertive, aristocratic, creamy and deep at the same time. The finish is triumphantly clean and tasty.



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