

## FRANCIACORTA RISERVA DOCG ROSÉ

<b>Grapes</b>	Chardonnay 56%, pinot nero 44%
<b>Cultivation system</b>	Guyot
<b>Plant density</b>	5000 vines per hectare
<b>Yield</b>	100 quintals of grape per hectare
<b>Average age of vines</b>	25 years
<b>Harvest period</b>	Late august, early september
<b>Ageing</b>	60% pièces, 40% inox
<b>Dosage</b>	6 grams per litre
<b>Acidity</b>	6.8



750ml 1500ml

Gracefulness and assertiveness, gentleness and power, combine in this delicious and rare cuvée, made from approximately 60% chardonnay and 40% pinot nero. As always, the choice of the base wines is decisive, and that explains why the final assembly is made choosing from 30 vintage selections, some of which have matured in small white oak casks. Cellaring lasts 4 years or more after the harvest. The juvenile light pink hues can evolve into precious dusty colors with bottle-ageing, and are surrounded by a shining white foam and a thick, persistent pérlage. White peach aromas start the aromatic dance, followed and amplified by hints of wild strawberries, wildflowers and toasted bread. The mouthfeel is fleshy, dry, fresh but not sharp, punctuated by harmonious and seductive vibrations reminiscent of black currant and sweet almonds.



**BELLAVISTA**  
FRANCIACORTA