

FRANCIACORTA DOCG PAS OPERÉ

Grapes	Chardonnay 68%, pinot nero 32%
Cultivation system	Guyot
Plant density	5000 vines per hectare
Yield	100 quintals of grape per hectare
Average age of vines	30 years
Harvest period	Late august, early september
Ageing	54% pièces, 46% inox
Dosage	2 grams per litre
Acidity	7.1



750ml 1500ml

An idea that rises up to the heavens. This cuvée symbolizes purity, energy, freshness and change, like clouds scudding across the sky. Pas Operé, a blend of chardonnay and pinot nero, is the fruit of a rigorous selection in the vineyard, and only comes from plots over 30 years of age, mostly facing south-east. A choice of a full 40 vintage wines aims at defining an essential expression: refined, elegant and uncompromising. It should be noticed that 50% of the must ferments in small white oak barrels, while the overall time spent in the cellar is not less than 6 years. Clearly, a cuvée designed to last long and evolve over time, as immediately expressive as it is long-lived. An exuberant white mousse is accompanied by a pérlage of unrivalled persistence and finesse, while the aromas are complex from the very beginning, albeit essential. Flowing over the palate it reveals itself to be an embracing, elegant and refined wine, with nuances of golden apple and chamomile, honey and vanilla, aniseed and Mediterranean shrub berries. The lively silky texture is supported by an underlying acidity in an incomparable progression.



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