


ESSENCE BRUT 2018


FRANCIACORTA BRUT VINTAGE

42 months of ageing on the lees, this is Antica Fratta's style in the glass, balancing the right complexity with elegance and fruity and floral aromas.




 **COLOUR**
Intense yellow with highlights veering towards dark gold reflections

 **BOUQUET**
Bold rather complex, with aromas of ripe fruit

 **PALATE**
Full and well structured, fragrant, intense, with balanced flavours and good persistence

 **PERLAGE**
Very fine yet persistent, creamy mousse

 **FOOD PAIRING**
Recommended throughout the meal, especially with first courses, tasty meat and fish dishes. Ideal with salami and cheese

 **SERVING TEMPERATURE**
7° - 8° C

TYPE OF SOIL
Calcareous-clayey

TYPE OF GRAPES
85% chardonnay; 15% pinot noir

YIELD PER HECTARE
Vintage characterized by a good yield.
The mild climate made it possible to reach 80-100 Qli / ha

VINTAGE
2018 vintage and therefore obtained from the skilful assemblage of the best grapes of that year; the use of pinot noir, vinified in white, helps to obtain a good body, without influencing the elegance of the preponderant chardonnay

HARVEST
Between mid-August and early September when the grapes have reached the correct sugar ripeness, but still have a considerable acidity and freshness

AGEING ON LEES
Date of tirage: 8th & 9th of May 2019
First Disgorgement: 20th of July 2022

ALCOHOL	TOTAL DRY EXTRACT	RESIDUAL SUGAR	Ph	TOTAL ACIDITY	PRESSURE
13 % Vol.	21 gr./lt.	5 gr./lt.	3,20	5 gr./lt.	5,8 atmospheres