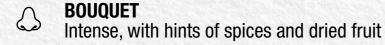
# ESSENCE NATURE 2018

FRANCIACORTA DOSAGGIO ZERO VINTAGE



© COLOUR
Straw yellow with highlights veering towards gold reflections



PALATE
Clean taste with fragrant
and balanced flavour good persistence

PERLAGE Fine and persistent, creamy mousse

FOOD PAIRING
Excellent aperitif, great in complementing seafood and raw fish

**SERVING TEMPERATURE** 7° - 8° C



A blend of Chardonnay and Pinot Noir grapes, resulting in a clean and rigorous fragrance without the addition of liqueur d'expedition.

TYPE OF SOIL
Calcareous-clayey

**TYPE OF GRAPES** 70% chardonnay 30% pinot noir

## **YIELD PER HECTARE**

The vintage is characterized by a good yeald. The weather allowed us 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: 16th & 17th of May 2019 First Disgorgement: 10th of June 2022

ALCOHOL	TOTAL DRY EXTRACT	RESIDUAL SUGAR	Ph	TOTAL ACIDITY	PRESSURE
13 % Vol.	19 gr./lt.	<1 gr./lt.	3,20	5 gr./lt.	6 atmospheres