

ANTICA FRATTA FRANCIACORTA DOCG BRUT N.V.

AN ELEGANTLY FRESH, VIVACIOUS AND FULL FRANCIACORTA, CHARACTERIZED BY PLEASING FRUITY AND FLORAL AROMAS. OBTAINED FROM CHARDONNAY GRAPES AFTER MORE THAN 24 MONTHS ON YEASTS. EXCELLENT AS AN APERITIF BUT IT CAN ALSO BE SERVED THROUGHOUT A MEAL; IT IS PARTICULARLY SUITABLE FOR DELICATE DISHES OF FISH AND WHITE MEAT.



Brut

AREA OF PRODUCTION

FRANCIACORTA

SELECTION OF FINE GRAPES FROM HILLSIDE VINEYARDS IN EXCEPTIONAL GROWING AREAS IN VARIOUS COMMUNES OF FRANCIACORTA.

TYPE OF SOIL

CALCAREOUS-CLAYEY.

TYPE OF GRAPES

CHARDONNAY 90%, PINOT NOIR 10%.

YIELD PER HECTARE

100 QUINTALS PER HECTARE, WITH A YIELD MAXIMUM ALLOWED IN MUST OF 55%.

VINTAGE

THIS IS A PRODUCT "NO VINTAGE", WHICH DOES NOT BEAR THE YEAR OF PRODUCTION BECAUSE IT IS OBTAINED FROM THE COMBINATION (ASSEMBLAGE) OF WINES FROM DIFFERENT YEARS.

SIZES AVAILABLE

0.75 LITRE BOTTLE, 1.5 LITRE MAGNUM BOTTLE, 3.0 LITRE JEROBOAM BOTTLE, 6.00 LITRE MATHUSALEM BOTTLE.

SENSORY CHARACTERISTICS

COLOUR

PALE YELLOW WITH GREENISH HIGHLIGHTS.

BOUQUET

RICH AND INTENSE.

PALATE

FULL WITH A DEFINITE ACID TINGE.

PERLAGE

FINE AND PERSISTENT.

FOOD PAIRING

EXCELLENT AS AN APERITIF BUT IT CAN ALSO BE SERVED THROUGHOUT A MEAL. IT IS PARTICULARLY SUITABLE FOR DELICATE DISHES OF FISH AND WHITE MEAT.

SERVING TEMPERATURE

7° - 8° C.

ANALYTICAL DATA

ALCOHOL
13% VOL.

TOTAL ACIDITY
5,1 G/LITRE

TOTAL DRY EXTRACT
22,3 G/LITRE

RESIDUAL SUGAR
4,6 G/LITRE

PRESSURE
5 ATMOSPHERE

PH
3.15