

ANTICA FRATTA  
FRANCIACORTA DOCG BRUT ROSE' MILLESIMATO 2014  
"ESSENCE ROSE' "

ANTICA FRATTA TAKES ITS FIRST STEP TOWARDS THE FUTURE, ONE IN WHICH PLEASURE AND APPROACHABILITY ENCOUNTER COMPLEXITY AND STRUCTURE. A UNION THAT STRIKES THE EYE AS MUCH AS IT DOES THE OTHER SENSES, YIELDING A FRANCIACORTA WHOSE FINESSE FROM CHARDONNAY ENJOYS THE FRUIT BROUGHT TO IT BY PINOT NOIR. THE EYE AND THE NOSE ENJOY IT BEFORE THE MOUTH: A REFINED, PALE ROSE ANNOUNCES SCENTS OF COUNTRY WOODS AND FRUIT PRESERVES, POLISHED BY 36 MONTHS SUR LIE. SENSUOUS, ELEGANT, ECLECTIC, A WINE PERFECT FOR ANY MOMENT, AND WITH ANY DISH, TO BE ENJOYED WITH THE FINEST CHARCUTERIE, BUT WITH MEAT DISHES AS WELL, AND FULL-FLAVOURED FISH PREPARATIONS.



*Essence Rose'*

**TYPE OF SOIL**

IN PART OF MORAINÉ ORIGIN, LOOSE, DRAINED, WITH ABUNDANT SKELETON.

**TYPE OF GRAPES**

60% PINOT NOIR 40% CHARDONNAY.

**YIELD PER HECTARE**

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

**VINTAGE**

VINTAGE 2014 AND THEREFORE OBTAINED FROM THE SKILFUL ASSEMBLAGE OF THE BEST GRAPES OF THAT YEAR; THE USE OF PINOT NOIR, VINIFIED IN RED GIVES A GOOD BODY AND STRUCTURE AND ABOVE ALL ELEGANCE, WITH A TANNIN CONTENT WHICH IS NEVER AGGRESSIVE.

**HARVEST**

BETWEEN THE END OF AUGUST AND EARLY SEPTEMBER WHEN THE GRAPES HAVE REACHED THE CORRECT SUGAR RIPENESS BUT STILL HAVE CONSIDERABLE ACIDITY AND FRESHNESS.

**AGEING**

OVER 36 MONTHS FROM HARVESTING, OF WHICH AT LEAST 30 ON YEASTS. AFTER DISGORGEMENT, THE BOTTLES REST IN THE CELLAR FOR ANOTHER 5-6 MONTHS.

**SENSORY CHARACTERISTICS**

**COLOUR**

A SOFT SHADE OF PINK, WITH REFLECTIONS THAT VEER TOWARDS SALMON PINK AND CAN VARY SLIGHTLY FROM ONE YEAR TO ANOTHER, DUE TO THE DIFFERENT DEGREE OF RIPENESS OF THE PINOT NOIR GRAPES.

**BOUQUET**

INTENSE, OF SMALL RED BERRIES WITH AROMAS OF FRUIT COMPOTE.

**PALATE**

A GOOD COMPOSITION AND STRUCTURE, FRAGRANT, INTENSE, BALANCED, EXCELLENT PERSISTENCE AND A PLEASANT BODY.

**PERLAGE**

FINE AND PERSISTENT, ABUNDANT AND CREAMY MOUSSE.

**FOOD PAIRING**

RECOMMENDED THROUGHOUT THE MEAL, ESPECIALLY WITH PASTA DISHES, MEAT AND FISH. IDEAL WITH EXCELLENT PRESERVED MEATS AND CHEESE.

**SERVING TEMPERATURE**

8° - 10° C.

**ANALYTICAL DATA**

**ALCOHOL**  
13 % VOL

**RESIDUAL SUGAR**  
4,5 GR/LITRE

**TOTAL ACIDITY**  
6,2 GR/LITRE

**TOTAL DRY EXTRACT**  
21 GR/LITRE

**pH**  
3,20

**PRESSURE**  
5 ATMOSPHERES