
FRANCIACORTA NATURE

DOCG



Tasting notes

Franciacorta Nature is made with grapes having a correct ripening level, to grant the sparkling wine with a good natural balance. Manual harvest, soft pressing. Color pale yellow, aroma of mineral and toasted bread. Taste: full bodied, well balanced, long persistence and sapidity.

Aging

Fermentation under controlled temperature 16/18 degrees. After 36 months of refining on the yeast, it is subject to dégorgement. Thanks to the excellent structure, it does not require any residual sugar.



Grape variety

Chardonnay 90% - 10% Pinot Noir



Appellation

DOCG



Alcohol

12,5 %



Serving temperature

7-9 °C



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