

Franciacorta Brut DOCG Nobile

AREA: Franciacorta

MANUFACTURER: Bonfadini Franciacorta

VINTAGE: /

GRAPE VARIETY: Chardonnay 90% - Pinot Noir 10%.

ALCOHOL: 12,50% by Vol.

DRY EXTRACT: /

SUGGESTED FOOD: Wine for every meal except of desserts.

DETAILS: Hand-picked grape harvest, soft pressing. Fermentation at a controlled temperature of 16/18°C. Storage in barrels and fermentation in the bottle. After 24 months in contact with the yeast the wine is subjected to three months after disgorgement and marketed.

The colour of Franciacorta Brut DOCG Nobile is straw yellow with greenish veins. The perfume is intense with notes of honey and vanilla. The perlage is fine and persistent.

Serve at a temperature of 7/9°C.