



ELISABETTA ABRAMI
FRANCIACORTA

FRANCIACORTA BRUT

Vine variety: cuvée of Chardonnay (70%) and of Pinot Noir (30%)

Implantation: guyot

Yield: 80-90 quintals per hectare

Planting density: 5,000 vines per hectare

Harvest: by hand in boxes

Harvest period: August

Pressing: Pneumatic Press

Winemaking style: white

Decantation: Addition of selected yeasts and fermentation in stainless steel tanks and in wooden barrels.
The cuvée is made in spring. After the addition of sugar syrup and yeast for secondary fermentation, it is bottled and stacked on its side to aid re-fermentation and slow refinement

Refinement: In bottle for at least 24 months on the lees and minimum 3 months of post dégorgement

Remuage: gyropallete

Alcoholic content: 12.50%

Dosage: 6 gr (dos. Brut)

Sensory Analysis:

Colour: Straw yellow, intense with golden reflections

Perlage: fine and persistent

Bouquet: ample, delicate with evident scents of yellow fruits

Taste: caressing, full, captivating and persistent

Prizes and Awards:

3 Rose Camune ViniPlus

89 points Falstaff

AZIENDA AGRICOLA ELISABETTA ABRAMI

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