



ELISABETTA ABRAMI - FRANCIACORTA BIO

Franciacorta Brut



Azienda Agricola Abrami Elisabetta

Cantina: Strada Vicinale delle Fosche, 25050 Provaglio d'Iseo, Brescia, Italy
Contatti: +39 030.6857185 - www.vinielisabettaabrami.it - info@vinielisabettaabrami.it



Franciacorta Brut

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

Implantation: guyot / spurred cordon

Yield: 95 qli /hectare

Harvest: by hand in boxes

Harvest period: August

Pressing: Pneumatic Press

Vinification: white

Decantation: Addition of selected yeasts and fermentation in stainless steel tanks. 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: At least 24 months on the yeasts in steel tanks/oak barriques and minimum 3 months of post degorgement

Remuage: gyropallet

Alcoholic content: 12.50%

Dosage: 6 gr

Sensory analysis

Colour: Straw yellow, intense with golden reflections

Perlage: fine and persistent

Bouquet: simple, delicate with evident scents of yeast and a light note of vanilla

Taste: caressing, full, captivating and persistent

Prizes

3 Rose Camune

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