



ELISABETTA ABRAMI
FRANCIACORTA

FRANCIACORTA MILLESIMATO BLANC DE NOIR

Vine variety: cuvée of Pinot Noir (100%)

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 36 months on the lees and minimum 3 months of post dégorgement

Remuage: gyropalette

Alcoholic content: 12.50%

Dosage: 6 gr (dos. Extra-Brut)

Sensory analysis

Colour: Intense yellow, with golden reflections

Perlage: extremely fine and persistent

Bouquet : ample, fine, persistent with elegant notes of flowers and honey

Taste: caressing, complex, full, captivating and persistent

Prizes and Awards:

Vintage 2009: Fiore Rosso Veronelli, 2 Bicchieri Gambero Rosso

Vintage 2010: 3 Stelle Veronelli

Vintage 2011: 3 Stelle Veronelli, 3 Rose Camune Vinplus, 2 Bicchieri Gambero Rosso

Vintage 2012: 3 stelle Veronelli, 2 Bicchieri Rossi Gambero Rosso

AZIENDA AGRICOLA ELISABETTA ABRAMI

Strada Vicinale delle Fosche, 25050 Provaglio d'Iseo, Brescia, Italy - 0306857185 - www.vinielisabettaabrami.it

