



ELISABETTA ABRAMI
FRANCIACORTA

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

Remuage: gyropallete

Alcoholic content: 12.50%

Dosage: 5 gr (dos. Brut)

Sensory analysis

Colour: Intense yellow, with golden reflections

Perlage: very fine and persistent

Bouquet: ample, fine, persistent with a delicate and elegant note of stone fruits and bread crust.

Taste: caressing, complex, full, captivating and persistent

Prizes and Awards:

Esordio Veronelli

2 Bicchieri Rossi - Gambero Rosso

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