



ELISABETTA ABRAMI
FRANCIACORTA

FRANCIACORTA MILLESIMATO PAS DOSÈ

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: gyropalette

Alcoholic content: 12.50%

Dosaggio: 2 gr (dos. Pas Dosè)

Sensory Analysis:

Colour: Intense yellow with golden reflections

Perlage: fine and persistent

Bouquet: simple, delicate with evident scents of flowers and honey

Taste: caressing, full, captivating and persistent

Prizes and Awards:

Vintage 2011: 3 stelle Veronelli

Vintage 2013: 4 Stelle Vini Buoni d'Italia, 3 Rose Camune Vinplus

Vintage 2014: 2 Stelle Veronelli, 2 Bicchieri Gambero Rosso, 3 Rose Camune Vinplus

AZIENDA AGRICOLA ELISABETTA ABRAMI

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