



ELISABETTA ABRAMI
FRANCIACORTA

FRANCIACORTA RISERVA 3V

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 60 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, intense with golden reflections

Perlage: fine

Bouquet: evolved, complex with tertiary aromas, notes of yeast and crust

Taste: fresh, full, elegant and caressing as a result of its long resting on the yeasts

Prizes and Awards:

Vintage 2006: 5 Sfere Sparkle, Fiore Rosso Veronelli, 2 Bicchieri Gambero Rosso

Vintage 2010: 3 stelle Veronelli, 3 Rose Camune Vinplus

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