

FRANCIACORTA BRUT DOCG MILLESIMATO

2020 | Sparkling Wine



Italy, Lombardy

Monzio Compagnoni

Case Size: 6

Straw yellow with a light hint of green, abundant foam and extremely fine perlage. On the nose, sustained hints of bread crust, biscuit, dried fruit (toasted almond in particular) flanked more delicately by golden apple and pear; notable envelopment and richness. To taste, fresh and acidic sensations are balanced by soft vanilla and ripe apple, which fills and accompanies the palate for a long time. However, the finish on the palate becomes lively and gritty once more.

Vinification:

The Chardonnay (80%) and Pinot Nero (20%) grapes are harvested by hand and placed in cases. On arrival at the winery the entire grape clusters are soft pressed and the primary fermentation of the grape must takes place. Secondary fermentation begins once the bottle is sealed with a crown cap and then laid down for at least 30 months for Franciacorta Brut Millesimato. During this period the bottles undergo a Remuage (rotating 360 degrees and lifting 45 degrees) once a day. After this period, the tops of the bottles are frozen and the plug is removed. Before the mushroom cork and wire cage seal the bottle (all under pressure) the dosage is added and in the case of the Monzio Compagnoni Franciacorta Brut this is up to 5.5 grams per litre. The official DOCG label is then added along with the final labelling and packaging.

Grape Varieties: Chardonnay | Pinot Nero

Classification: Brut DOCG Millesimato | **ABV:** 12.5% |

Closure: Mushroom Cork