

Franciacorta Extra Brut

Vine: Chardonnay 45%, Black Pinot 15%

Vineyard size: 8 hectares.

Terrain type: morainic terrain with stone presence.

Training system: guyot.

Vine Density: 4500 plants/hectares

Yield: 9 tons per hectare

Harvest: August

Vinification: hand picked selected grapes, soft pneumatic crushing, fermentation in steel tuns at controlled temperature.

Aging: 7 months, in steel.

Second fermentation: the spring following harvest.

Yeast aging: at least 20 months.

Post disgorging aging: 3-4 months.

of bottles per year: 5.000

Tasting notes: bright straw-yellow almost golden color, extra fine and persistent perlage, complex and strong scent, with notes of white fruit, citrus fruits and bread crust; dry, pleasantly fresh and properly sapid taste.

Pairing: can be drunk during any course; best with seafood and raw fish.

Special sizes: 3 lt - 6 lt - 9 lt in wooden boxes.



Società Agricola Tenuta Ambrosini s.r.l.

Via della Pace, 60 • 25046 Cazzago S. Martino • Italy
Tel +39 030 7254850 • Fax +39 030 7254440

www.tenutambrosini.it • info@tenutambrosini.it

