

ALESSANDRO BERSELLI

Signature Collection

FRANCIACORTA BRUT D.O.C.G.

Grape Varietals: 100% Chardonnay.

Average age of the vines: 15-20 years.

Soil: moraine, sandy, silty.

Harvest Period: end of August - beginning of September.

Vinification: manual harvest of the grapes before the grapes are fermented in stainless steel at low controlled temperature. The cuvée is then created. The liqueur de tirage is added for the second fermentation in the bottle, where it stays for at least 24 months before the disgorgement. After this phase, the bottles are filled with the dosage liqueur.

Alcohol Content: 12.5% by vol.

Residual Sugar: 8 grams per liter.

Color: straw yellow with golden reflections.

Aroma: very rich and complex with an interesting fusion of primary aromas derived from the grapes along with bread crust.

Palate: rich, refreshing, and crunchy. The perlage is persistent and it allows the wine to have an important structure. Savory with a long persistence.

Food Suggestions: excellent as an aperitif, with appetizers and cured meats, seafood dishes. It also pairs well with crudités.

Serving Temperature: 4-6 °C / 39-43 °F.

