

ALESSANDRO BERSELLI

Signature Collection

FRANCIACORTA MILLESIMATO BRUT D.O.C.G.

Grape Varietals: 60% Chardonnay, 30% Pinot Blanc, 10% Pinot Noir

Vineyards: located at 220 m above sea level, in the municipality of Curtefranca (BS)

Average age of the vines: 15-20 years

Soil: morainic origin, rich in sand and silt, with important presence of skeleton

Harvest Period: end of August-first ten days of September

Vinification: manual harvest of the grapes in boxes, soft pressing, first fermentation of the must of first pressure to create the base. This is followed by the creation of the cuvée, the bottling and the aging in bottle for at least 60 months on the lees. Final disgorgement and complement with the liqueur de dosage

Alcohol Content: 12.50% vol.

Residual Sugar: 6.50 grams per liter

Color: straw yellow with slightly golden reflections. Very fine and persistent perlage

Aroma: rich, complex, with a fusion of the primary aromas of the original grapes and the notes conferred by the long resting period of the yeasts

Palate: rich, fresh and crisp, with a marked acidity, complexed by the unctuousness of the perlage and an important structure. Taste and persistence at the end of the mouth

Food Suggestions: excellent with any meal, from aperitif to starters and seafood menus, including raw vegetables.

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

