

ESSENCE NATURE 2016

FRANCIACORTA DOSAGGIO ZERO VINTAGE




A blend of Chardonnay and Pinot Noir grapes, resulting in a clean and rigorous fragrance without the addition of liqueur d'expedition.

 **COLOUR**
Straw yellow with highlights veering towards gold reflections

 **BOUQUET**
Intense, with hints of spices and dried fruit

 **PALATE**
Clean taste with fragrant and balanced flavour good persistence

 **PERLAGE**
Fine and persistent, creamy mousse

 **FOOD PAIRING**
Excellent aperitif, great in complementing seafood and raw fish

 **SERVING TEMPERATURE**
7° - 8° C

TYPE OF SOIL
Calcareous-clayey

TYPE OF GRAPES
70% chardonnay 30% pinot noir

YIELD PER HECTARE
100 quintals per hectare, with a yield maximum allowed in must of 65%

VINTAGE
2016 vintage and therefore obtained from the skilful assemblage of the best grapes of that year; the use of pinot noir, vinified in white, helps to obtain a good body, without influencing the elegance of the preponderant chardonnay

HARVEST
Between mid-August and early September when the grapes have reached the correct sugar ripeness, but still have a considerable acidity and freshness

MATURATION
42 months of maturation on lees. After disgorgement, the bottles rest in the cellar for another 5-6 months

ALCOHOL	TOTAL DRY EXTRACT	RESIDUAL SUGAR	Ph	TOTAL ACIDITY	PRESSURE
13 % Vol.	21 gr./lt.	1,1 gr./lt.	3,19	6,9 gr./lt.	4,9 atmospheres