RICCAFANA

Franciacorta

BRUT ROSÈ TERRITORI RICCAFANA "PINÒ NEGHER"

Riccafana Franciacorta DOCG Rosè brut

Vintage:	2011
Grapes / Blend:	70% biological Pinot nero 30% biological Chardonnay
Vinification:	Soft press, fermentation in refrigerated stainless-steel tank.
Maturation:	6 months in stainless-steel vats
Refining:	At least 24 months on yeasts
Alcol strenght:	12,5%
Colour:	Pale rosé
Perlage:	Persistent, very fine and aboundant
Nose:	Red fruits with tertiary flavours
Mouth:	Ripe fruit , thanks to the long evolution in bottle. Composed and harmonious wine.
Matching food:	Matches perfectly with the whole meal, except very sweety desserts or sour cream sweets .
Serving:	Temperature around 8°/ 10° C
Soil:	With quartz-calcareous matrix, partially clay.
Training system:	Guyot training method
Plants per hectare:	From 5800 to 6200 plants
Yield per hectare:	50 quintals
Wine type:	Franciacorta DOCG

Preservation product 15-18° al 70% humidity

Serving 8-10°

Flut 5 Franciacorta

Chardonnay 30 %
Pinot nero 70 %

The whole meal except dessert

Lombardia Italy Franciacorta

Sede Legale: Via Chiusa, 8/A - 25030 Coccaglio (BS) Italy
Tel e Fax (+39) 030. 715 67 97 - www.riccafana.it
Cantina: Via F.lli Facchetti, 91 - 25033 Cologne (BS) Italy