



BIONDELLI

FRANCIACORTA

BIONDELLI BRUT MILLESIMATO

FRANCIACORTA *Première Dame*

GRAPES: Chardonnay 100%

VINEYARD: Franciacorta vineyard "Nave" in Bornato di Cazzago San Martino

SIZE OF VINEYARD: 8 hectares

EXPOSURE: South, between 200 and 300 meters above sea level

SOIL DESCRIPTION: Thin moraine soil with good skeleton content

PRUNING METHOD: Guyot

VINE PLANTS DENSITY: 4300 vine plants per hectare

YIELD PER HECTARE: 7000 Kg

GRAPE GROWING METHOD: Organic grape growing since the first harvest. Officially Certified since 2014

HARVEST: First decade of August

MUST PROCESSING: Gentle pressing followed by a first fermentation in stainless steel barrels at a controlled temperature of 14°-15° Celsius

BOTTLING: Bottling takes place during the Spring that follows the harvest

AGING: Secondary fermentation takes place in the bottle for no less than 40 months

DESCRIPTION:

- **Color:** ancient straw yellow
- **Nose:** a floral approach of hawthorn and subtle hints of aromatic herbs is followed by notes of white plum, citrus, dried fruit butter and cinnamon
- **Palate:** remarkable freshness and minerality; great balance and very persistent

PAIRING: Ideal for formal aperitifs. Pairs perfectly elaborate food compositions with lobster, duck, foie gras and seabream

TEMPERATURE: Serve at 10° - 12° Celsius

