



FRANCIACORTA BRUT

FRANCIACORTA D.O.C.G.

DEDICATED TO THE LAST HEIR OF THE PITTI DYNASTY, COUNT ROBERT PITTI FERRANDI, THIS FRANCIACORTA BRUT D.O.C.G. IT IS CHARACTERIZED BY GREAT DRINKABILITY AND GOOD PERSISTENCE.



DENOMINATION
Brut Franciacorta D.O.C.G.

ORIGIN
Coppini Franciacorta Toscana, now owned by the Coppini family.

GRAPES
90% Chardonnay - 10% Pinot Nero

VINEYARD
Southwest. 250 meters above sea level

TERRAIN
Rocky substrate of limestone nature.

HARVEST
Third decade of August.

VINIFICATION
Soft pressing, maceration on the skins, alcoholic fermentation partly in heat-conditioned stainless steel vats.

REFINEMENT
By natural refermentation in the bottle and then *élevage* on the lees for a period of not less than twenty months.

TASTING
Classy bubbles: fine and elegant. Delicate hints of flowers and yeast, rightly savory, it is characterized by great drinkability and good persistence.

FOOD PAIRING
Excellent as an aperitif, perfect for appetizers, it goes well with delicate first courses, fish and white meat dishes, oysters and shellfish.

ALCOHOL
12.5% vol

SERVICE TEMPERATURE
4-6 °C

SIZE
750 ml