

FRANCIACORTA DOCG RISERVA PAS DOSÉ

EL SOC L'è Bù



TECHNICAL SHEET

GRAPE VARIETY

Chardonnay (80%); Pinot noir (20%)

GRAPES PROVENANCE

Gussago and Cellatica (BS), eastern border of Franciacorta

TYPE OF AREA

Hilly, 250 – 300 asl. All vineyards are terraced facing south

TYPE OF SOIL

Limy-clayey and rocky soil

TRAINING SYSTEM

Guyot, spurred rope

HARVESTING

second half of August, with a meticulous selection of bunches before pressing

AVERAGE YIELD FOR Ha

70 ql/Ha; 46 hl/Ha

VINIFICATION

The must is obtained by soft pressing of the selected grapes and is subsequently collected into steel thermal conditioned tanks where the first alcoholic fermentation takes place, controlled at low temperatures (15-16 °C) in order to enhance the perfumes and the delicacy of the wine. After 8 months from the grape harvest, our Pas Dosé is prepared and bottled, by attentively following the classic method of Franciacorta

TIRAGE

April – May of the year following the harvest

TIME ON YEASTS

70 months

PRESSURE IN BOTTLE

about 6 atm

ANNUAL PRODUCTION

3500 bottles

ALCOHOL CONTENT

13% Vol.

Only in particularly exceptional years does the company's flagship wine come into being: the Pas Dosé Riserva. This wine is not produced at every harvest: the oenologist, Elisabetta, waits patiently for the deserving vintage, with value and finesse capable of giving birth to this important Franciacorta. A 10% of the selected must is fermented in barriques and left there for a minimum of three months, in bâtonnage on its noble lees; then, after the second fermentation, faces a long aging period, ranging from 60 to 72 months. The lack of the addition of the liqueur d'expedition means that in the glass all the purity and the elegance of the Franciacorta base wine of Gussago can be found.

The strong and clear character of this reserve does not affect its great elegance, which reveal itself through a fine and delicate perlage, a golden yellow colour and a strong scent of yeasts, bread crust and ripe fruit. It has a very persistent taste, which maintains, however, an incredible freshness and minerality.