

# FRANCIACORTA DOCG ROSE' MILLESIMATO NATURE 2019

## EMMA e FLORA

**GRAPES:** Pinot Nero 80% - 20% Chardonnay

**GRAPES PROVENANCE:** Gussago Province of Brescia (eastern edge of Franciacorta territory)

**TYPE AREA:** hillside, 250 – 300 s.l.m

**TYPE OF SOYL:** Calcareous – clayey

**PLANT SYSTEM:** Cordon spur

**GRAPE HARVEST:** During the second half of August., with meticulous grape selection in the vineyard before pressing

**AVERAGE YIELD FOR Ha:** 55 ql/ha; 36 hl/ha

**WINE MAKING:** The grapes are harvested by hand, in small crates to keep the bunches intact and the quality of the vintage. The must obtained is then left in contact with its skins for about 8 to 10 hours to extract the rosé colour. Approximately eight months after the harvest, the sparkling wine base is bottled with the addition of selected yeasts, and after the second fermentation, it is left ageing on a yeast for 42 months.

**DRAUGHT:** April 2020

**PERMANENCE ON YEASTS:** 42 month

“Emma Flora” a special, family Franciacorta.

Produced for the first time in 2019, the year of the birth of the Bontempi family's latest twins Emma and Flora, to whom this wine is dedicated, sealing the winery's all-female management.

A wine produced in a limited edition, for only 600 bottles per year; a gem of the winery, where the grapes are selected during the harvest, vinified separately and then matured for 42 months on their own yeasts. Made mainly from Pinot Noir grapes, this Franciacorta millesimato encapsulates all the elegance combined with the intensity of a great reserve.

On the nose, ripe red fruits intertwined with hints of bread crust released by the long autolysis of the yeasts. In the mouth a great fullness, combined with the savouriness and minerality typical of the eastern part of Franciacorta

A captivating, fresh and distinctive appearance that best represents the twins Emma and Flora

