

FRANCIACORTA DOCG MILLESIMATO NATURE 2020

ERIKA

GRAPES: 80% Chardonnay – 20% Pinot Nero

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: Guyot

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: Grapes are harvested by hand, in small boxes to keep the bunches intact and the quality of the vintage.

The best must with distinct characteristics of the vintage is selected and separated to create a distinct and recognizable wine.

Approximately eight months after the harvest, the sparkling wine base is bottled with the addition of selected yeasts, and following the second fermentation, it is left to affinish for 32 months.

DRAUGHT: March 2021

PERMANENCE ON YEASTS: 32 month

"Erika" one of the women of the Cantorie family after whom this Franciacorta millesimato is inspired.

Produced for only 2,500 bottles per year, it was created to express the character of each vintage, expertly combining the finesse of Chardonnay and the intensity of Pinot Noir.

During the harvest phase, the vineyard and must that best manifest the characteristics of the current vintage are selected, thus creating a unique and distinguishable Franciacorta Nature.

It boasts an aging of 32 months on its lees and another 8 months after disgorgement; the combination of the two refinements give a unique balance between softness and freshness, giving a singular drinkability to this all-female Franciacorta.

