

FRANCIACORTA BRUT BATUDÉ' DOCG

TENUTA AMBROSINI

Type: classic method sparkling white wine.

Grapes: Chardonnay 70% Pinot nero 20% Pinot bianco 10%.

Production area: Franciacorta (Brescia) IT.

Bottles produced: 20,000.

Winemaking

Manual harvest at the end of August with selection of the grapes.

soft pressing in pneumatic press and fermentation

in temperature-controlled steel.

Aging for 7 months in steel tanks.

Foam taking in the spring following the harvest.

Refermentation / aging in the bottle on the lees for at least 20 months e

5/6 months rest after disgorgement before being sold.

Alcohol content: 12.50.

Tasting notes

Straw yellow color with golden reflections, fine and persistent perlage;

elegant and delicate on the nose with a variegated floral bouquet;

well balanced, soft and justly savory on the palate.

Serving temperature: 5/6 ° C.

Pairings

A wine for the whole meal but perfect and pleasant as an aperitif.

Traditionally linked to the Spiedo Bresciano, a representative dish of

Franciacorta and closely linked to the family tradition.

Vineyards

Height above sea level: 200; exposure: south;

type of terrain: morainic soils with the presence of a skeleton;

breeding: guyot; vineyard age 15-20 years;

surface area planted in hectares: 8; plant density / hectare: 4,500;

quintals / hectare yield: 90.

Formats: btg of 0.75 l and magnum of 3, 6 and 9 l in wooden packages.

