



# MIRABELLA

FRANCIACORTA



## DEMETRA MILLESIMATO FRANCIACORTA BRUT NATURE DOCG

**Grapes:** 65% Chardonnay, 25% Pinot Noir, 10% Pinot Blanc

**Vineyard:** The grapes are grown exclusively in the Mirabella vineyard, in the town of Paderno Franciacorta

**Soils:** Fluvioglacial

**Vineyard layout:** Sylvoz at 3,000 vines/ha.

**Average vine age:** 41 years

**Vineyard yield:** Not exceeding 60 q/ha

**Harvest:** Manual, selection of only healthy, perfectly ripe clusters, picked into small, aerated crates

**Harvest period:** First half of August, beginning with Pinot Blanc, then Pinot Noir, and concluding with Chardonnay

**Vinification:** The three grape varieties are pressed individually within 3 hours of harvest, and the must is limited to 50%. This free-run must is fermented with cultured yeasts at a controlled temperature of 16-18°C, 80% in concrete vats and 20% in used oak barrels.

**Reserve wine:** Only wine of the current vintage is used.

**Tirage:** In spring following harvest

**Maturation:** Minimum 60 months sur lie in the bottle, then a further 6 months following disgorging.

**Dosage:** Brut Nature style, with no added sugar; topped up with same wine

**Appearance:** Intense straw yellow, with vibrant golden highlights

**Bouquet:** Fresh-baked bread and yeast meld with apricot, yellow peach, and spring wildflowers, along with tasty citrus

**Palate:** Emphatic, dry and clean, with lengthy finish. Overall, shows impressive balance, proportion, and elegance

DECISIVE YET SUPPLE, WITH A GODDESS' REGAL CHARACTER.  
WITH SOFT LIPS AND A RAZOR-EDGED TONGUE, STRIDING UNWAVERING  
AMIDST SALT GRAINS AND FLOWER PETALS