



MIRABELLA

FRANCIACORTA



DEMETRA PINOT BIANCO BRUT NATURE VSQ

Grapes: 100% 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 70 q/ha

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

Harvest period: First half of August

Vinification: The grapes are pressed, and the must is limited to 50%. This free-run must is fermented with cultured yeasts at a controlled temperature of 16-18°C, 90% in concrete vats and 10% in used oak barrels

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

Tirage: In spring following harvest

Maturation: Minimum 24 months sur lie in the bottle, then a further 3 months following disgorging.

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

Appearance: Straw yellow with pale green highlights

Bouquet: Impressions of spring wildflowers and tropical fruit, lifted by pungent notes of wild herbs

Palate: Delicate, elegant fruit, judicious balance between crisp acidity and smooth mouthfeel, with continuation of wildflowers and hints of yeasty petits fours

APPLE AND PEAR FLOAT ON A SOFT, TALC CLOUD SCENTED
WITH HAWTHORN BLOSSOMS.
THE SOFTNESS OF A WARM SPENGE CAKE DUETS WITH GRAINS OF SALT