



MIRABELLA

FRANCIACORTA



DEMETRA PINOT NERO FRANCIACORTA BRUT NATURE DOCG

Grapes: 100% Pinot Noir

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

Vinification: The grapes are pressed and the must is limited to 45%. 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 40 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: Straw yellow with delicate coppery highlights

Bouquet: Impressions of crisp wild red berry, apple, and pear backgrounded by hints of spice and fresh greens

Palate: Full-bodied and generous, with a near-endless progression that fully satisfies. Beautifully balanced, it displays emphatic personality and a lengthy, aroma-laden finish

PROUD, SELF-ASSURED, SURPRISING. THE BOUQUET IS ULTRA-REFINED
AND KALEIDOSCOPIIC. THE PALATE, A SUPPLE, LIQUID BLADE
CONTINUING FOREVER