



MIRABELLA

FRANCIACORTA



DEMETRA ROSÉ MILLESIMATO FRANCIACORTA BRUT NATURE DOCG

Grapes: 50% Pinot Noir, 35% Chardonnay, 15% 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%. The Pinot noir macerates on the skins for 18-24 hours to extract colour. The free-run must is then fermented with cultured yeasts at a controlled temperature of 16-18°C, in concrete vats

Reserve wine: Only wines of the current vintage are used

Tirage: In spring following harvest

Maturation: Minimum 70 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: Deep powder pink with antique gold tinge

Bouquet: An inebriating cornucopia of impressions of toastiness, pink grapefruit, and pan brioche, backgrounded by eucalyptus and almond husk

Palate: Aromatic blood orange, wildflowers, and fresh-baked, savoury pastries. Crisp, tangy, and elegant, yet at the same time forceful, emphatic, and long-lingering

INTRIGUING CONTRAST BETWEEN INITIAL GENTLE SMOOTHNESS AND
THE DECISIVE, FORCEFUL PALATE. A NEW STYLE OF ITALIAN ROSÉ!