



MIRABELLA
FRANCIACORTA



**DEMETRA NO SULPHITES ADDED
FRANCIACORTA BRUT NATURE
DOCG**

Grapes: 100% Chardonnay

Vineyard: The source vineyards vary by growing year, but they are always those with the best Chardonnay

Soils: Fluvioglacial and deep moraines

Vineyard layout: Sylvoz and Guyot

Average vine age: 30 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 presses are filled with manually-selected clusters, that are gently pressed to obtain a very limited 50% yield in order to keep acidities high. The free-run must then ferments at a controlled temperature of 16-18°C in steel tanks. No sulphites are used in any phase of vinification

Reserve wine: None

Tirage: In spring following harvest

Maturation: Minimum 24 months sur lie in the bottle, then a further 4 months following disgorging

Dosage: Brut Nature style, with residual sugar not exceeding 3 gr/l

Total sulphites: Exclusively produced by the yeast during fermentation and lower than the legal permitted limit of 10mg/l

Appearance: Straw yellow with greenish reflections

Bouquet: Fresh and varied, with evident notes of elderflower, golden apple, bergamot zest and light sensations of rhubarb and star anise

Palate: A persuasive creaminess meets vibrant acidity and enveloping minerality, revealing a Franciacorta of expressive freshness