



MIRABELLA

FRANCIACORTA



DØM RISERVA FRANCIACORTA DOSAGGIO ZERO DOCG

Grapes: 55% Chardonnay, 30% Pinot Noir, 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%. This free-run must is fermented with cultured yeasts at a controlled temperature of 16-18°C, 70% in concrete vats and 30% in used oak barrels

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

Tirage: In spring following harvest

Maturation: Minimum 85 months sur lie in the bottle, then a further 6 months following disgorging.

Dosage: Zero dosage, with no added sugar; topped up with same wine

Appearance: Extremely lustrous deep gold with antique gold highlights

Bouquet: Very rich, with fragrant notes of honey, bread yeast, vanilla, and tropical fruit

Palate: Dry and clean, yet velvety smooth as well, thanks to contribution of yeast cells during its lengthy maturation. Near-endless aroma-rich finish

A HEADSTRONG WIND THAT DISPELS ALL HALF-MEASURES,
BRINGING THE SCENT OF FAR-OFF SPICES, THE ECHO OF MOUNTAIN PEAKS,
AND BRINY SEA BREEZES