



# MIRABELLA

FRANCIACORTA



## DØM RISERVA FRANCIACORTA DOSAGGIO ZERO DOCG

**Grapes:** 60% Chardonnay, 30% Pinot Noir, 10% 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