



MIRABELLA

FRANCIACORTA



DØM ROSÉ RISERVA FRANCIACORTA DOSAGGIO ZERO DOCG

Grapes: 60% Pinot Noir, 25% Pinot Blanc, 15% Chardonnay

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 24-30 hours to extract colour. The free-run must is then fermented with cultured yeasts at a controlled temperature of 16-18°C, 50% in concrete vats and 50% in used oak barrels

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

Tirage: In spring following harvest

Maturation: Minimum 100 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: Antique pink with subtle bronze nuances

Bouquet: Fragrant yeastiness and ripe red berryfruit yielding to subtle spiciness and vanilla bean

Palate: The zero dosage makes it dry, clean, and uncompromising, while its lengthy maturation ensures an alluring undercurrent of crisp, fresh fruit and spices, including saffron and white pepper

THE SPLENDID SUNSET OF A ROMANTIC LANDSCAPE,
PUNGENT NOTES OF WAFTING SPICES THAT DANCE IN
A MOUTHWATERING CURRENT OF WILD RED BERRYFRUIT