



MIRABELLA

FRANCIACORTA



EDEA FRANCIACORTA BRUT BLANC DE BLANC DOCG

Grapes: 80% Chardonnay, 20% Pinot Blanc

Vineyard: The grapes are grown in all the estate vineyards, in the towns of Paderno Franciacorta, Passirano, Camignone, Cazzago S.M., Provaglio d'Iseo and Rodengo Saiano

Soils: Glacial moraines

Vineyard layout: Sylvoz at 3,000 vines/ha. and Guyot at 5,000 vines/ha.

Average vine age: 26 years

Vineyard yield: Not exceeding 95 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

Vinifications: The grapes are very gently pressed, with a low yield in must of 65%, divided into three fractions. The must ferments at controlled temperatures of 16-18 °C in concrete vats

Reserve wine: 10-15%

Tirage: In spring following harvest

Maturation: Minimum 24 months sur lie in the bottle, then a further 3 months following disgorging

Dosage: Brut style, with residual sugar not exceeding 5 gr/l

Appearance: Deep straw yellow with gold highlights

Bouquet: Delicate notes of yeast, citrus, and fresh-baked bread marry to impressions of Golden Delicious apple, banana, and citrus zest

Palate: Masterful balance and zesty acidity, with pleurably bitterish, lengthy finish

A HYMN TO THE SUN AND THE BRIGHT LIGHT OF DAY.
CRISP, SWEET CITRUS ENLIVENS AN EMOTIONAL EMBRACE
BETWEEN OLD FRIENDS