



MIRABELLA

FRANCIACORTA



ELITE (SENZA SOLFITI) FRANCIACORTA EXTRA BRUT DOCG

Grapes: 100% Chardonnay

Vineyard: The source vineyards vary by growing year, but they are always those with the best Chardonnay for sulphite-free winemaking

Soils: Fluvioglacial and deep moraines

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

Average vine age: 28 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 or preservatives are used

Reserve wine: None

Tirage: In spring following harvest

Maturation: Minimum 36 months sur lie in the bottle, then a further 6 months following disgorging

Dosage: Extra Brut style, with residual sugar not exceeding 4 gr/l

Total sulphites: Between 4-7 mg/l, produced exclusively by the yeast during fermentation (maximum legally permitted 10mg/l)

Appearance: Straw yellow with deep golden highlights

Bouquet: Near-endless display of aromas, through wild herbs, bread yeast, white pear apple, and spices

Palate: Full-bodied with creamy mouthfeel, pronounced acidity, and a lengthy, near-endless, aroma-laden finish

PROTEAN AND ALWAYS CHANGING. SUBSTANTIAL YET ELUSIVE,
IT SUDDENTLY SHIFTS FROM SHARP TO SILKY,
SLIPS FROM THE TROPICS TO THE EAST