



# MIRABELLA

FRANCIACORTA



## ROSÉ FRANCIACORTA BRUT DOCG

**Grapes:** 45% Pinot Noir, 45% Chardonnay, 10% Pinot Blanc

**Vineyard:** The grapes are grown in estate vineyards in the towns of Paderno Franciacorta, Passirano, Camignone, and Provaglio d'Iseo

**Soils:** Fluvioglacial and deep moraines

**Vineyard layout:** Guyot at 5,000 vines/ha

**Average vine age:** 28 years

**Vineyard yield:** Not exceeding 90 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, and the must is limited to 65%. The Pinot Noir macerates 18-24 hours on the skins to extract colour. The free-run must is then fermented with cultured yeasts at a controlled temperature of 16-18°C in concrete vats

**Reserve wine:** 5-10%

**Tirage:** In spring following harvest

**Maturation:** Minimum 30 months sur lie in the bottle, then a minimum of 3 further months following disgorging

**Dosage:** Brut style, with residual sugar not exceeding 7.5 gr/l

**Appearance:** Powder pink, tending to subtle coppery tones with ageing

**Bouquet:** Generous, ample with fragrant impressions of bread yeast, wild berries, and hints of vanilla

**Palate:** Impressive harmony of all components, outstanding drinkability, coveted by all who prize silk-smooth mouthfeel in a wine

IT LOVES TO ABANDON ITSELF TO MEMORIES OF YOUTH, RECALLING  
MOUTH-WATERING DISPLAYS IN ELEGANT PASTRY SHOPS WHERE  
SMALL RED FRUITS BOUNCE ON VANILLA STICKS AND BREAD CRUSTS