

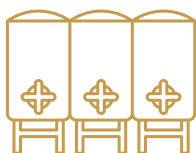


Franciacorta Brut Millesimato

Castelveder



Italy
Lombardy
Brescia



VINIFICAZIONE

Fermentation in stainless steel
at a controlled temperature.



AFFINAMENTO

The wine matures for 72 months
on the lees before disgorgement.
It is produced only in vintages of
particular distinction.



Straw-yellow in colour with
greenish hues, it displays a
fine, soft and persistent
perlage.



TASTING NOTES



On the nose it reveals a
traditional, rich and intense
bouquet, with broad notes of
autolysis, bread yeast and baked
wafer, ripe fruit and vanilla.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Sparkling wine

ALC./VOL.

13%



GRAPE VARIETIES

80% Chardonnay, 20% Pinot Nero

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, toward the end of August



On the palate it is broad and
velvety, full-bodied and
persistent, with pleasant acidity
and at the same time with
seductive elegance.