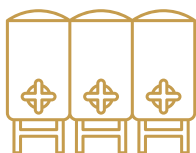


## Franciacorta

### Castelveder



Italy  
Lombardy  
Brescia



#### VINIFICATION

The base wine is produced through fermentation at controlled temperature in stainless steel tanks.



#### AGEING

The wine is bottled for the secondary fermentation (prise de mousse). Before disgorgement, it ages on the lees for at least 24 months.



Bright straw yellow color with a fine and persistent perlage.



#### TASTING NOTES



On the nose, it is intense and distinctive, with notes of bread crust, white flowers, and vanilla.



#### CLASSIFICATION

D.O.C.G.

#### WINE TYPE

Sparkling wine

#### ALC./VOL.

12,5%



#### GRAPE VARIETIES

100% Chardonnay

#### AGRICULTURAL TYPE

Conventional

#### HARVEST

Manual



On the palate, it is rich, smooth, and persistent, with a fresh and fruity finish. Very refined and elegant, qualities imparted by the delicacy of the Chardonnay grapes.