

Franciacorta

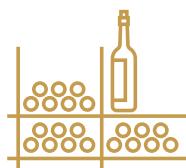


Castelveder



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.



TASTING NOTES



Bright straw yellow color with a fine and persistent perlage.



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.