




LOVERA
FRANCIACORTA

BRUT MILLESIMATO 2009

Made from grapes harvested in a single harvest on old vineyards where the deep roots give complexity and minerality strong. The combination of chardonnay and pinot noir give a white foam evanescent, a fine and persistent perlage. Delicate bouquet of bread crust and rennet apple. Fresh, full and harmonious, well balance acid-sapid and elegant finish.

Name Label: Franciacorta DOCG Brut 2009	Defense method: Natural (sulfur – copper)
Vines: 85% Chardonnay 15% Pinot Noir	Harvest period: August
Town the vineyards: Erbusco - Zona Lovera	Wine Making: In Stainless Steel Tub For 10 Month
Average age of plants: 20/15 years	Refinement: On Yeast in Bottle For 34 Month Minimum
Vineyard exposure: North-East	Alcoholic Strenght By Volume: 12,5% vol
Soil Composition: Franco	Sugar Tenor: 4,0 g/l
Average altitude of the Vineyard: 300 m.s.l.m.	Total Acidity: 7,5 g/l
Production per hectare: 100 q	Overpressure: 6 atm