




LOVERA
FRANCIACORTA

PAS DOSÉ

The absolute purity of only chardonnay grapes combined with zero sugar dosage gives us Pas Dosé. A Franciacorta able to transmit all the flavors of the region. The aroma is subtle and consistent, the taste is dry with vein of acidity, distinctive and elegant nerve. The foam is persistent and the perlage is fine.

Name Label:
Franciacorta DOCG Pas Dosé

Defense method:
Natural (sulfur – copper)

Vines:
100% Chardonnay

Harvest period:
August

Town the vineyards:
Erbusco
Zona Lovera

Wine Making:
In Stainless Steel Tub
For 10 Month

Average age of plants:
20 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:
1,5 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