



Marzaghe

FRANCIACORTA



Franciacorta Dosaggio Zero Superno Millesimato

This is a wine of nature, superb and timeless that shows its firm and raw character. The best grape selection of the year, particularly suited for this wine style, the partial fermentation in barrels together as well as the long yeast refinement, give every glass a determined identity. The long lasting resolute flavour, the complex and extraordinarily precious texture meet its creamy and delicate unique class. To the nose, you can smell aromas of mature fruit mixed with honey, vanilla, and freshly-baked bread crust. This wine is particularly suited for pasta, elaborate and flavoured dishes, as well as sea food.

To be served at 6°/8°.

- **Grape variety**
90% Chardonnay, 10 % Pinot Noir
- **Process**
At least 8 years on the yeasts then 3 months rest in cellar after the disgorging
- **Sales**
At least 9 years after the grape harvest
- **Alcohol**
12,5% Vol.
- **Sugar residual**
1,00 g/l
- **Total acidity**
7,20 gr/l
- **pH**
3,15
- **Pressure**
6,00 atm