

Technical Sheet

Marzaghe
Franciacorta



Franciacorta Brut Millesimato

Pure sensitive Franciacorta, produced from the best years' grapes. The partial fermentation in oak barriques and the long yeast refinement give every glass tenderness and complex structure, flowing into nice vanilla, almond and nut, together with the fragrance of churned out bread. Wine for the whole meal as it extols every dish without prevailing.

To be served at 6°/8°.

- **Franciacorta D.O.C.G.**
- **Grape variety**
80% Chardonnay, 20% Pinot Noir selected from different vineyards.
- **Process**
At least 36 months for the yeast then 3 months rest in cellar after the disgorging.
- **Sales**
At least 48 months after the grape harvest.
- **Alcohol**
12,5% Vol.
- **Sugar residual**
5,40 g/l
- **Total acidity**
6,80 g/l
- **pH**
3,05
- **Pressure**
5,10 atm