



Marzaghe

FRANCIACORTA



Franciacorta Brut Nature Aureum Riserva

It's a Natural Dosage Zero Franciacorta, a golden light full of energy that you can find in the bubble that release persistent flavours acquired during the fermentation in wooden barrels and the prolonged re-fermentation with the yeast.

This entire process, with the top quality grapes, give the wine an abundance of flavours and aromas.

You can find the scent of wild saffron, a golden yellow similar to honey united with the fragrance of freshly baked bread. The light and velvety foam give sense fine amber taste.

Wine for big important occasions produced in the best years by the best vineyard of the winery.

To be served at 6°/8°

- **Franciacorta D.O.C.G.**
- **Grape Variety**
70% Chardonnay, 30% Pinot noir
- **Process**
At least 10 years on the yeasts than 5 months in the cellar after the disgorging.
- **Sales**
At least 11 years after the grape harvest
- **Alcohol**
12,5% Vol.
- **Sugar residual**
1g/l
- **Total acidity**
3,15 g/l
- **pH**
6,00 atm