



Franciacorta Brut Arcadia

Controlled and Guaranteed Denomination
of Origin - DOCG

Grapes: Chardonnay 80% - Pinot Nero 20%

**Vineyards of Origin: Chardonnay average age 20
years, Pinot Nero average age 12 years**

**Wine-making process: Soft pressing of grapes,
fermentation in steel vats and small oak casks at
controlled temperature, after which wine is kept
in contact with the yeasts by *batonnage* (stirring).
Successively the Franciacorta wine is prepared
for drafting and re-fermentation in the bottle
where it is aged on the yeasts for 42 months.**

Time on yeasts in bottle: 42 months

Analytical data after disgorging:

- total alcoholic strength 12.80%
- total acidity g/l 7.90
- ph 3.05
- total sugars g/l 6
- total sulphur dioxide mg/l 23
- overpressure bar 5.5

Serving temperature: 8°