

# FRANCIACORTA BRUT DI PINOT NERO

1980

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VARIETAL	Made from 100% Pinot Nero
HARVEST	From 7 <sup>th</sup> to 9 <sup>th</sup> September 1980 with a meticulous selection of grape bunches before crush began
AVERAGE YIELD PER HA	6,100 kg (2.69 tons/acre); 37 hl (392 gallons/acre)
ANALYTICAL DATA OF THE GRAPES	Sugar: 19.50% (20.44 °brix) Total acidity: 7.30‰ (0.73 grams tartaric acid per 100 ml) pH: 3.19
VINIFICATION	After pressing with an ancient square base wooden press, the must made alcoholic and malolactic fermentation in partially new small oak barrels. The base wines continued to mature in these small oak barrels for 4 months. This particular advancement bestows to the finished product a spicy personality, reinforced by the aging in bottles which are kept in controlled temperature cellars
BOTTLING	9 <sup>th</sup> February 1981 7,486 bottles (750 ml)
LENGHT ON THE YEAST	Bottles were kept 8 years stacked and 9 years and 7 months upturned prior to desgorgement
DESGORGEMENT	Last week of September, 1998
DOSAGE	7.5 ml for a bottle, it is composed solely of mature white wines in oak barrels and with a minimum quantity of sugar
ANALYTICAL DATA AT DESGORG.	Alcohol: 12.5% by vol.; Volatile acidity: 0.29‰ (0.029 grams tartaric acid per 100 ml); total acidity: 5.80‰ (0.58 grams tartaric acid per 100 ml); pH: 3.05

1980 harvest was successful: rainy May and June allowed a severe yeald reduction per acre while sunny August and September permitted the picking of sound and mature grapes.

Such promising results convinced us to try and create this Franciacorta, which after an extended refinement shows at tasting a lively straw color with bright golden reflections. Mousse is intense and persistent, perlage is fine and continuos. Bouquet is well evolved, penetrating with scents taking to mind small red fruit (goosberry in particular), citrus and dried fruit, underlined by a pleasant note of yeast. Taste is well structured, being both gritty and of notable finesse. Once again you may note small red fruit and citrus sensations with a prolonged aromatic persistence.