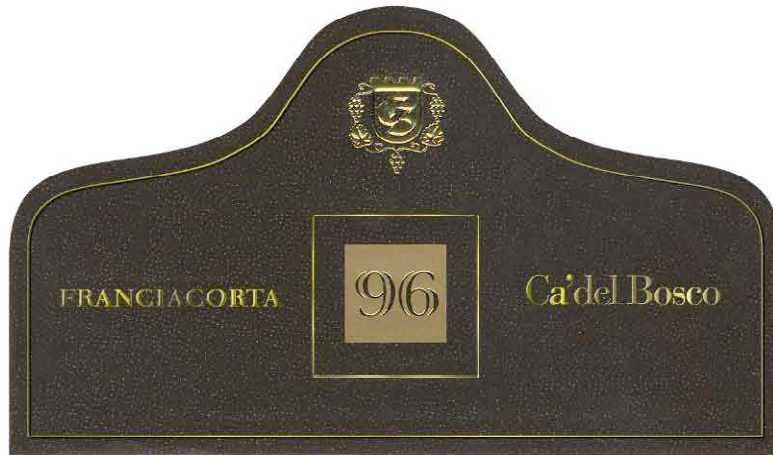


FRANCIACORTA DECENNALE MILLESIMATO

1996



VARIETAL	Made from 59% Chardonnay, 21% Pinot Bianco and 20% Pinot Nero.
HARVEST	From the 2 nd to the 4 th of September 1996 with a meticulous selection of the grapebunches before crushing.
AVERAGE YIELD PER HA.	2,73 tons/acre; 296 gallons/acre.
ANALYTICAL DATA OF THE GRAPES	Sugar: Chardonnay 20,58 °brix, Pinot Bianco 20,23 °brix, Pinot Nero 20,98 °brix. Total acidity (grams tartaric acid per 100 ml): Chardonnay 0,760, Pinot Bianco 0,750; Pinot Nero 0,670. pH: Chardonnay 3,14; Pinot Bianco 3,10; Pinot Nero 3,24.
VINIFICATION	After beginning alcoholic fermentation, the must is transferred from temperature controlled stainless steel vats to small oak barrels where alcoholic fermentation finishes and malolactic fermentation begins. The base wines continue to mature in these small oak barrels for 7 months. This particular advancement bestows to the finished product a spicy personality, reinforced by the aging in bottles which are kept in cellars at controlled temperature of 53°F (12°C).
BOTTLING	The 22 nd of April 1997.
LENGHT ON THE YEAST	8 years and 2 months prior to dégorgement.
DEGORGEMENT	It is made in small quantities, according to the client's request.
DOSAGE	7,5 ml for a bottle, composed solely of mature white wines in oak barrels and with a minimum quantity of sugar.
ANALYTICAL DATA AT DEGORGEMENT	Alcohol: 12,5% by vol.; Volatile acidity: 0,041 (grams acetic acid per 100 ml); Total acidity: 0,610 (grams tartaric acid per 100 ml); pH: 3,15.