

Castel Faglia Franciacorta D.O.C.G. Extra Brut

Castel Faglia Franciacorta Extra Brut is produced exclusively from chardonnay (70 %) and pinot bianco (30 %) grapes.

It has an inviting, characteristic nose that features complex fresh fruit aromas. The palate is dry, structured and leisurely, with a predominant savouriness and lively acidity combined with fresh almond and aromatic spice aromas.

Straw yellow in colour with green highlights, a creamy mousse and fine, lingering bubbles.

Terroir

- Calino di Cazzago San Martino, in the heart of the Franciacorta area, between Borgonato and Erbusco.
- Rocky hillside vineyards on morainic soils of recent origin.

Vinification

- Early harvest from mid August
- Hand picked into crates
- The grapes are soft pressed
- Only the best cuvées are used

Fermentation

- Primary fermentation 80 % in stainless steel vats and 20 % in small oak casks
- Secondary bottle fermentation (classic method)
- Matured for 24 months minimum

Serve at 4-6 °C

12,5% vol. - 0,75 l.

Mushroom cork

