

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

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

It has an inviting, characteristic nose that features complex wild berries aromas. The palate is well balanced, structured and leisurely, with a predominant savouriness and lively acidity combined with raspberry, strawberry and cherry aromas.

Yellow-bronzed in colour, a creamy mousse and fine, lingering bubbles.

### *Terroir*

- Calino of 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 in stainless steel vats
- Secondary bottle fermentation (classic method)
- Matured for 24 months minimum

Serve at 4-6 °C.

12,5% vol - 0,75 l.

