

Franciacorta D.O.C.G. Dosage Zéro Millesimato 2011

Castel Faglia Franciacorta Dosage Zéro is produced exclusively by the union of the best cuvée produced with grapes of Chardonnay (90%) e Pinot Nero (10%), in composition to make it in perfect balance to the flavor at the time of tasting. It is aged for several years in the bottle and at the degorgement receives no added sugar.

The color is straw yellow with green reflections, creamy, fine and persistent perlage.

The bouquet is elegant, with complex aromas of fruit characteristic.

The taste is dry, with structure and finesse, where flavor and freshness prevail; has aromas of almonds and spices.

Terroir

- Calino di Cazzago San Martino, in the heart of the Franciacorta area
- 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
- No sugar added in degorgement

Fermentation

- Primary fermentation in stainless steel vats and 20% in barriques
- Secondary bottle fermentation (classic method)
- Matured for 30 months minimum

Serve at 4-6 °C
12,5% vol - 0,75 l.
Mushroom cork

