

# MONOGRAM

FRANCIACORTA

---

## Cuvée Monogram Franciacorta D.O.C.G. Rosé Brut

---

Monogram Rosé is Castel Faglia's prestige cuvée obtained from the best parcels of the estate's terraced vineyards, which boast an ideal aspect.

Produced exclusively from Chardonnay (70%) e Pinot Noir (30%).  
The fragrance develops an intensity of aromas and rich complex of red berries.

The taste is fruity, elegant and harmonious with full body and persistent but gentle.

The color is pink with shades of orange, exuberant perlage, fine and continuous.

### Production area

- Calino of Cazzago San Martino, in the heart of the Franciacorta area, between Borgonato and Erbusco.

### Terroir

- Rocky hillside vineyards on morainic soils of recent origin
- The stony soil reflects heat during the day so that the grapes mature faster
- High cordon-trained vines and a vine density of 4,800 vines per hectare
- Spur pruning
- Cover cropping between vines for natural hands-off management of soil and microflora
- Integrated pest management to reduce the use of synthetic products

### Vinification

- Hand picked into crates
- The grapes are soft pressed
- First-pressing must
- Early harvest (mid August)

### Fermentation

- Primary fermentation 80% in stainless steel vats and 20 % in small oak casks
- Secondary bottle fermentation (classic method)
- Matured for 30 months minimum

### Serving suggestions

- Serve at 4-6 °C.

