Centoventi 2010 FRANCIACORTA EXTRA BRUT RISERVA



GRAPES: 60% Chardonnay and 40% Pinot Noir.

ORIGIN: combination of the Pozzo and Anfiteatro estate vineyards in the village of Calino in Cazzago San Martino, lying on a north-northwest-facing hillslope with medium inclination.

SOILS: the entire slope-face and the Pozzo vineyard in particular lie at the convergence of different geological agents - glacial, stream-borne, and fluvial - representing the spectrum of the local geological complex. Their characteristics and permeability, in interaction with an unusual vein of limestone, distinguish this terrain and give the resultant wine its singular structure, aromatic quality, and forthrightness.

TRAINING SYSTEM: Simple Guyot.

VINEYARD DENSITY: 6,000-8,000 vines per hectare.

AVERAGE VINE AGE: 28 years.

VINEYARD YIELD: 95 quintals of grapes per hectare.

YIELD IN MUST: 30%, equal to 28.5 hectolitres per hectare.

HARVEST PERIOD: second third of August, with manual picking of the clusters into small boxes.

VINIFICATION: the entire clusters are chilled, then gently pressed to extract the free-run must, which then ferments in steel tanks at 13-14°C. 50% of the Chardonnay ferments in French oak barrels. Each vineyard parcel is vinified separately in order to preserve its individual qualities.

TIRAGE: in May following the harvest. **SUR LIE MATURATION:** 120 months.

Dosage: 1 gram per litre.

POST-DISGORGEMENT AGEING: at least 6 months.

TASTING NOTES: straw yellow with delicate, pale green highlights. Very lengthy, refined mousse and bead. Boasting a surprisingly vibrant crispness, Centoventi is elegant and complex, with rich tropical fruit, ripe yellow apple and peach, and orange and citrus honey aspic. The palate offers superb weight and creaminess, kept in perfect balance by a thread of salinity and a near-endless finish.

VINTAGES PRODUCED: 1999-2001-2004-2007-2009.



