## Nature 2018 ORGANIC Franciacorta Brut Nature

VINTAGE: 2018.

GRAPES: 70% Chardonnay and 30% Pinot Noir.

**ORIGIN:** combination of Pozzo, Palazzo, and Sottobosco estate vineyards in the village of Calino in Cazzago San Martino, oriented northwest-northeast.

**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 refinement and aromatics.

TRAINING SYSTEM: Simple Guyot.

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

**AVERAGE VINE AGE:** 30 years.

VINEYARD YIELD: 95 quintals of grapes per hectare.

**YIELD IN MUST:** 40%, equal to 38 hectolitres per hectare.

**HARVEST PERIOD:** first and second third of August, with hand-picking of the clusters into small boxes.

**VINIFICATION:** the clusters are chilled, then gently pressed to extract the free-run juice. The must ferments in stainless steel tanks at 13-14°C, and 35% of the Chardonnay ferments in French oak barrels. Each vineyard parcel is fermented separately, to preserve its individuality.

TIRAGE: in May following harvest.

**SUR LIE MATURATION:** a minimum of 42 months.

**DOSAGE:** 0 grams per litre.

**POST-DISGORGING AGEING:** at least 6 months.

**TASTING NOTES:** pale straw yellow with subtle greenish highlights, displaying an elegant, lengthy mousse and bead. It boasts a stylish, aromatic complex, with rich notes of fruit—pineapple, late-ripening pear, Fuji apple and grapefruit; floral impressions of hawthorn, acacia, and orange blossom and citrus honey. Balsamic and slightly peppery, it recalls eucalyptus leaf and caramel.

The palate shows superb, fleshy weight, yet with a crisp, vibrant acidity, progressing to a dry, clean-edged finish marked with a tangy savouriness.

FIRST YEAR OF PRODUCTION: 2007.



