

CONTI DUCCO
Franciacorta Vintage 2019
Blanc de Blancs



CONTI DUCCO
FRANCIACORTA MILLESIMATO BRUT 2020
INTEGRALMENTE PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

Edizione limitata, bottiglia **N° 00153** di 15.333

Sboccatura Lotto

PRODOTTO IN ITALIA

BOTTIGLIA GL 70	GABBIETTA FE 40
VETRO	ALLUMINIO E METALLO
CAPSULA C/ALU 80	TAPPO FOR 51
ALLUMINIO	SUGHERO
FRANCIACORTA DIFFERENZIATA	
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE	

75 cl e 13% vol

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

The complexity of French oak, long aging on selected yeasts, and the purity of Chardonnay... create a perfect blend.

Type: Franciacorta DOCG Brut

Varietal: 100% Chardonnay

Average Yield per Hectare: 60 q.li

Average Age of Vines: 20 years

Training System: Spur-pruned cordon

Winemaking: Soft pressing, part of the must ferments in stainless steel at controlled temperature and part ages in barriques with selected yeasts, slow bottle refermentation

Aging: Minimum 40 months in the bottle

Number of Bottles Produced per Year: 15,333 numbered

Color: Bright yellow

Perlage: Fine and persistent

Aroma: Refined, intense, and fruity with scents of ripe yellow peach, candied orange, and brioche. These aromas blend well with subtle hints of wood and light yeast notes from extended aging, creating a balanced and intriguing elegance.

Flavor: The aromatic complexity is very persistent, with slight vanilla and toasted notes from barrel aging making the taste elegantly full. It pairs well throughout a meal, particularly with fish dishes and white meats, and is excellent with tartare and outstanding with seafood crudité.

Pairings: Ideal throughout the meal, excellent with risottos and pasta dishes, superb with seafood crudité.

Serving Temperature: 6/8°C