

CAMEL
di
CONTI DUCCO
Franciacorta Dry

CONTI DUCCO
CAMEL FRANCIACORTA DRY
PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA
VITICOLTORI IN FRANCIACORTA

*Sboccatura
Lotto*

BOTTIGLIA	GL 71	GABBIA	FE 40
VETRO		ALLUMINIO E METALLO	
CAPSULA C/ALU 90		TAPPO	FOR 51
ALLUMINIO		SUGHERO	
RACCOLTA DIFFERENZIATA			
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE			

75 cl e **12,5% vol**

PRODOTTO IN ITALIA

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE



Franciacorta like you wouldn't expect: smooth, pleasant, and adaptable to all palates. A masterful companion for aperitifs, it also pairs perfectly with the most delicate desserts.

Type: Franciacorta D.O.C.G. Dry

Varietal: 100% Chardonnay

Average Yield per Hectare: 70 q.li

Average Age of Vines: 15 years

Training System: Spur-pruned cordon and Guyot

Winemaking: Soft pressing, fermentation in stainless steel with selected yeasts, bottle refermentation

Average Aging: 72 months in the bottle

Color: Straw yellow

Perlage: Fine, delicate, persistent

Aroma: Toasted dried fruit, fragrant

Flavor: Smooth, fine, persistent

Pairings: Aperitif, cheese mousse, desserts, and dry pastries

Serving Temperature: 6/8°C