

TERRE
di
CONTI DUCCO
Franciacorta Brut

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FRANCIACORTA BRUT

PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

VITICOLTORI IN FRANCIACORTA

Sboccatura
Lotto

BOTTIGLIA	GL 71	GABBIETTA	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% vol

PRODOTTO IN ITALIA

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE



Terre di Conti Ducco Brut is produced entirely at its origin and embodies the true essence of its terroir, revealing itself with no secrets and minimal addition of liqueur d'expédition. It is an extraordinary example of the strong connection with our lands, reflecting both their quality and authenticity.

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

Grapes: 100% Chardonnay

Average Yield per Hectare: 80 q.li

Training System: Spur-pruned cordon and Guyot.

Winemaking: Soft pressing, part fermentation in old barriques and fermentation in stainless steel with selected yeasts, bottle refermentation.

Average Aging: 30 months in the bottle.

Color: Yellow with greenish reflections.

Perlage: Fine, persistent.

Aroma: Bread crust, dried fruit.

Flavor: Fresh, savory.

Pairings: Aperitif and throughout the meal.

Serving Temperature: 6/8°C.