

CONTI DUCCO  
*Franciacorta Vintage 2020*  
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/ALLU 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