

CONTI DUCCO
Franciacorta Vintage 2016
Rosé



CONTI DUCCO
FRANCIACORTA MILLESIMATO BRUT ROSÉ 2016
INTEGRALMENTE PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

Edizione limitata, bottiglia **N° 00153** di 20.000

Sboccatura
Lotto

PRODOTTO IN ITALIA

BOTTIGLIA	GL 70	GABBIEITA	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

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

It is the perfect fusion of femininity and structure, delicacy and complexity, elegance and persistence, showcasing the full poetry of Pinot Noir, now vintage.

Type: Franciacorta DOCG Brut Rosé

Grapes: 100% Pinot Noir

Average Yield per Hectare: 70 q.li

Average Age of Vines: 15 years

Training System: Guyot and spur-pruned cordon

Winemaking: Short skin maceration, soft pressing, fermentation in stainless steel with selected yeasts, bottle refermentation

Average Aging: 60 months in the bottle

Number of Bottles Produced per Year: 20,000 numbered

Color: Antique rose quartz

Perlage: Fine, abundant, persistent

Aroma: Complex, very intense, fruity

Flavor: Fine, elegant, persistent

Pairings: Cured meat appetizers, ideal with red meat dishes, intriguingly complements grilled fish and red tuna tartare

Serving Temperature: 6/8°C

CONTI DUCCO
Franciacorta Vintage 2016
Pas Dosé Noir



CONTI DUCCO
FRANCIACORTA MILLESIMATO PAS DOSÉ 2016
PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA
VITICOLTORI IN FRANCIACORTA

Sboccatura
Lotto

PRODOTTO IN ITALIA

BOTTIGLIA	GL 71	CABBIEITA	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

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

The union of purity and nobility of the finest grapes, without liqueur d'expedition. A period of post-disgorgement aging further enhances the aromas and fragrances developed during bottle fermentation.

Type: Franciacorta DOCG Pas Dosé

Grapes: 100% Pinot Noir

Average Yield per Hectare: 60 q.li

Average Age of Vines: 20 years

Training System: Spur-pruned cordon

Winemaking: Soft pressing, fermentation in stainless steel with selected yeasts, partial fermentation and aging in barriques, bottle refermentation

Average Aging: 60 months in the bottle

Number of Bottles Produced per Year: 10,000 numbered

Color: Straw yellow with green reflections

Perlage: Fine and persistent

Aroma: Fruity, citrusy with hints of honey and pastry

Flavor: Acidic complexity combined with a harmonious structure

Pairings: Fish or white meat main courses, elaborate first courses

Serving Temperature: 6/8°C