

ANTICA FRATTA
FRANCIACORTA DOCG BRUT ROSE' MILLESIMATO 2015
"ESSENCE ROSE' "

ANTICA FRATTA'S FIRST STEP TOWARDS ITS FUTURE, A FUTURE WHERE PLEASURE AND DRINKABILITY MEET COMPLEXITY AND STRUCTURE. A VISUAL COHERENCE, AS WELL AS OF TASTE AND SMELL, FOR A FRANCIACORTA IN WHICH THE REFINEMENT OF CHARDONNAY ACCOMPANIES THE FRUIT OF PINOT NOIR. A FINE, SOFT PINKISH COLOUR HERALDS AROMAS OF WILD BERRIES AND FRUIT COMPOTE, WITH 36 MONTHS OF AGEING ON THE LEES. A PERFECT WINE IN ANY SITUATION, AND WITH ANY FOOD. TRY IT WITH THE FINEST CHARCUTERIE, BUT ALSO WITH MEAT AND TASTY FISH DISHES.



Essence Rosé

TYPE OF SOIL

IN PART OF MORAINÉ ORIGIN, LOOSE, DRAINED, WITH ABUNDANT SKELETON.

TYPE OF GRAPES

60% PINOT NOIR 40% CHARDONNAY.

YIELD PER HECTARE

100 QUINTALS PER HECTARE, WITH A YIELD MAXIMUM ALLOWED IN MUST OF 55%.

VINTAGE

VINTAGE 2015 AND THEREFORE OBTAINED FROM THE SKILFUL ASSEMBLAGE OF THE BEST GRAPES OF THAT YEAR; THE USE OF PINOT NOIR, VINIFIED IN RED GIVES A GOOD BODY AND STRUCTURE AND ABOVE ALL ELEGANCE, WITH A TANNIN CONTENT WHICH IS NEVER AGGRESSIVE.

HARVEST

BETWEEN THE END OF AUGUST AND EARLY SEPTEMBER WHEN THE GRAPES HAVE REACHED THE CORRECT SUGAR RIPENESS BUT STILL HAVE CONSIDERABLE ACIDITY AND FRESHNESS.

MATURATION

OVER 42 MONTHS FROM HARVESTING, OF WHICH AT LEAST 36 ON YEASTS. AFTER DISGORGEMENT, THE BOTTLES REST IN THE CELLAR FOR ANOTHER 5-6 MONTHS.

SENSORY CHARACTERISTICS

COLOUR

A SOFT SHADE OF PINK, WITH REFLECTIONS THAT VEER TOWARDS SALMON PINK AND CAN VARY SLIGHTLY FROM ONE YEAR TO ANOTHER, DUE TO THE DIFFERENT DEGREE OF RIPENESS OF THE PINOT NOIR GRAPES.

BOUQUET

INTENSE, OF SMALL RED BERRIES WITH AROMAS OF FRUIT COMPOTE.

PALATE

A GOOD COMPOSITION AND STRUCTURE, FRAGRANT, INTENSE, BALANCED, EXCELLENT PERSISTENCE AND A PLEASANT BODY.

PERLAGE

FINE AND PERSISTENT, ABUNDANT AND CREAMY MOUSSE.

FOOD PAIRING

RECOMMENDED THROUGHOUT THE MEAL, ESPECIALLY WITH PASTA DISHES, MEAT AND FISH. IDEAL WITH EXCELLENT PRESERVED MEATS AND CHEESE.

SERVING TEMPERATURE

7° - 8° C.

ANALYTICAL DATA

ALCOHOL
13,00 % VOL.

RESIDUAL SUGAR
5,0 GR./LITRE

TOTAL ACIDITY
5,8 GR./LITRE

TOTAL DRY EXTRACT
23,2 GR./LITRE

pH
3,22

PRESSURE
6,5 ATMOSPHERES