

ANTICA FRATTA
CUVÉE REAL
FRANCIACORTA BRUT

A FRANCIACORTA THAT IS ELEGANTLY FRESH AND LIVELY AS IT IS FULL, CHARACTERISED BY PLEASANT FRUITY AND FLORAL AROMAS. MADE FROM CHARDONNAY AND PINOT NOIR GRAPES. IT'S AN EXCELLENT APERITIF TO TRY THROUGHOUT THE MEAL; IDEAL ACCOMPANIMENT FOR DELICATE FISH DISHES AND WHITE MEAT.



Brut

AREA OF PRODUCTION

SELECTION OF FINE GRAPES FROM HILLSIDE VINEYARDS IN EXCEPTIONAL GROWING AREAS IN VARIOUS COMMUNES OF FRANCIACORTA.

TYPE OF SOIL

CALCAREOUS-CLAYEY.

TYPE OF GRAPES

CHARDONNAY 90%, PINOT NOIR 10%.

YIELD PER HECTARE

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

VINTAGE

THIS IS A PRODUCT "NO VINTAGE", WHICH DOES NOT BEAR THE YEAR OF PRODUCTION BECAUSE IT IS OBTAINED FROM THE COMBINATION (ASSEMBLAGE) OF WINES FROM DIFFERENT YEARS.

SIZES AVAILABLE

0.75 LITRE BOTTLE, 1.5 LITRE MAGNUM BOTTLE, 3.0 LITRE JEROBOAM BOTTLE, 6.00 LITRE MATHUSALEM BOTTLE.

SENSORY CHARACTERISTICS

COLOUR

PALE YELLOW WITH GREENISH HIGHLIGHTS.

BOUQUET

RICH AND INTENSE.

PALATE

FULL WITH A DEFINITE ACID TINGE.

PERLAGE

FINE AND PERSISTENT.

FOOD PAIRING

EXCELLENT AS AN APERITIF BUT IT CAN ALSO BE SERVED THROUGHOUT A MEAL. IT IS PARTICULARLY SUITABLE FOR DELICATE DISHES OF FISH AND WHITE MEAT.

SERVING TEMPERATURE

7° - 8° C.

ANALYTICAL DATA

ALCOHOL

13% VOL.

TOTAL ACIDITY

5,1 GR./LITRE

TOTAL DRY EXTRACT

22,3 GR./LITRE

RESIDUAL SUGARI

4,6 GR./LITRE

PRESSURE

5 ATMOSPHERE

PH

3,15