



COLA

FRANCIACORTA



Brut

- **Wine type** Brut dosage sugar 8 g/l
- **Total acidity** 6.9 g/l
- **Appellation** Franciacorta DOCG
- **Grapes** Chardonnay 100%
- **Year** undeclared
- **Annual production** 15,000 bottles
- **Alcohol** 12.5% by vol.
- **Bottle** Champagne 900 g dark glass
- **Stopper** mushroom shaped Franciacorta cork
- **Label** anthracite satin

ORGANOLEPTIC PROPERTIES

- **Colore** deep golden yellow. Lively, soft mousse with a fine and persistent perlage
- **Bouquet** distinctive bread crust, biscuit, yeasty and dried fruit aromas
- **Taste** acidic freshness with an elegant smoothness

PRODUCTION METHOD

The grapes are transported by conveyor belt to a pneumatic press which crushes them (maximum pressure 1.4 atm/bar), in preparation for the production of the cuvée the following spring. A dose of liqueur de tirage is added (24 g/l of sugar). A high internal pressure is created within the bottle that produces an elegant, fine and persistent perlage. After the dégorgement, the bottle is sealed with a cork, wire capsule and foil and is aged for 3 months before its release.

- **Recommended serving temperature** 8-10 °C
- **Serving suggestions** superb as an aperitif but equally delicious during elaborate meals with sauces and stocks or lighter meals of white fish and meat