



# LO SPARVIERE FRANCIACORTA

## FRANCIACORTA D.O.C.G. *Rosé Mouique*

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**DENOMINATION:** Franciacorta D.O.C.G. Rosé

**GRAPE VARIETY:** 100% Pinot Noir

**VINEYARD LOCATION:** Facing southeast at an altitude of 250 metres, in Provaglio d'Iseo

**ORIGIN AND SOIL PROFILE:** Marl with a prevalence of silt and clay

**YIELD PER HECTARE:** 70 q/ha

**HARVEST:** Selection of grapes in the vineyard, harvested by hand into small crates

**HARVEST PERIOD:** Between the last third of August and the first third of September

**VINIFICATION:** The small crates of Pinot Noir are left for 24-36 hours in a refrigerating room at 4°C, cooling the grapes to 10°C to improve varietal aroma extraction. The chilled grapes are then given an in-press 8-12-hour maceration to extract the desired colour pigments and aroma precursors. The must is then gravity settled and fermented at 15-17°C, part in stainless steel tanks and part in oak barrels, where it completes malolactic fermentation

**SUR LIE BOTTLE-AGEING:** At least 24 months

**INDICATIVE TECHNICAL DATA:** Alcohol: 12.5 % vol. - Total acidity: 6.0 g/L - pH: 3.18 - Sugar: 5 g/L

**BEAD:** Delicate and lingering

**APPEARANCE:** Salmon pink, which over time assumes coppery tones

**NOSE:** Fragrances of rosewater and red berry fruits

**PALATE:** Elegant and full-bodied, with a judicious acidity that animates the fruit and enhances its aromas

**SERVING TEMPERATURE:** 8°C

**PAIRING SUGGESTIONS:** It is the ideal accompaniment to cold cuts, even full-flavoured ones, to first courses of meat and mushroom, rich vegetable dishes, such as parmigiana di melanzane, and to main courses of red meat

