



UBERTI

Viticoltori dal 1793 in Erbusco

FRANCESCO I Franciacorta Rosé Brut

AREA OF PRODUCTION: The Franciacorta hills, precisely in Erbusco, Adro, Cazzago S.M. (Calino), Cologne in the pieces of ground belonging to the Uberti Farm.

GRAPES USED: Chardonnay, Black Pinot.

PRODUCTION PROCESS: the grapes are harvested in different times, the vinification is different: part of the black pinot must is left on the peels for some days for getting coloured; the cuvée between chardonnay and black pinot occurs before being bottled for becoming sparkling. Only after a long period (at least 36 months) in touch with its yeasts the bottles are disgorged and commercialized after 6 months from the degorgement.

ORGANOLEPTIC CHARACTERISTICS

Sweet pink colour with orange reflections; abundant froth; fine and persistent perlage; fresh and fruity scent; intense and lively taste of yeast.

Alcoholic content: 13%.

Total acidity: 6,50

Serve it at a temperature not over 10°C, taking care of putting the bottle into the ice-bucket, so that the temperature could fall to 6°-7°C.

It is a good accompaniment to all courses.

AVAILABLE FORMATS:

0,750 lt. Bottle