



UBERTI

Viticoltori dal 1793 in Erbusco

MAGNIFICENTIA Franciacorta Brut Satèn Millesimato

AREA OF PRODUCTION: The Franciacorta hills, precisely in Erbusco, in the pieces of ground belonging to the Uberti Farm.

GRAPES USED: 100% Chardonnay.

PRODUCTION PROCESS: After the grape harvest of the bunches, strictly selected, follows a light pressing.

The fermentation of the must occurs partly in natural oak conical containers (32 Hl. Rats) and partly in stainless steel.

It matures at least 36 months on its yeasts in the bottle.

ORGANOLEPTIC CHARACTERISTICS

Pale yellow colour; very fine and persistent perlage; persuasive taste and perfumes of special refinement, free from effects but extremely pleasant.

Alcoholic content: 13%.

Total acidity: 6,5

Serve it at a temperature not over 8°-10°C, taking care of putting the bottle into the ice-bucket.

Suitable as aperitif, it is a good accompaniment above all to fish courses.

AVAILABLE FORMATS:

0,750 lt. Bottle, 1,50 lt. Magnum

On the label is represented the Magnificentia of the Sun, the natural element very important and essential for the growth of the vine and crucial for the ripening of the grapes.

The sun warms the earth during the day.