



UBERTI

Viticoltori dal 1793 in Erbusco

SUBLIMIS

Franciacorta Not Measured Out Millesimato Reserve

AREA OF PRODUCTION: The Franciacorta hills, precisely in Cazzago S.M. – Calino in the pieces of ground belonging to the Uberti Farm.

GRAPES USED: 100% Chardonnay.

PRODUCTION PROCESS: After the hand-harvesting of the bunches, strictly selected follows a light pressing. The fermentation of the must totally occurs in natural oak containers (Hl. 32 rats), free from transfers of spicy notes and toasting. Only after a long period (60 - 72 months) in touch with its yeasts, it is suggested in the only type “Not measured out” and commercialized after 6 months from the disgorgement.

ORGANOLEPTIC CHARACTERISTICS

Pale yellow colour, still with greenish tints; abundant and creamy froth; fine and persistent perlage; intense scent, the effluvia tracing to wood are almost imperceptible; it shows pleasant evolutionary notes to the taste, the particular softness and roundness is surprising and it is certainly not due to the presence of sugars.

Alcoholic content: 13,50%.

Total acidity: 6

Serve it at a constant temperature of 8°-10°C, in glasses of discreet dimensions and with long stem. It is a kind of conceited wine, maybe unique in its sort, it would always like to create pleasant sensations.

AVAILABLE FORMATS:

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

On the label is represented the starry sky, another important factor for the growth of the vine. The heat exchange, determinate by the coolness of the night, is very crucial for a good result in the maturation of the grapes.