

DAL 1793

# UBERTI

VITICOLTORI IN ERBUSCO

## Franciacorta Extra Brut Cinque Cuvée 5 vendemmie

### PRODUCTION AREA:

Franciacorta hills in the towns of Erbusco, Adro Cazzago S.M. (Calino) in the vineyards owned by the Company Uberti.

five vintages from different plots. Very thin stony, dry, well-lit and always ventilated hilly lands.

### GRAPE VARIETY:

Chardonnay 100%

### PRODUCTION PROCESS:

After the manual harvesting of the grapes, with a rigorous selection process, follows a light pressing. The fermentation of each individual harvest takes place entirely in natural oak containers (vats of 32 Hl.), free from the release of spicy notes and roasting. The single harvest is left alone on its lees for approximately six months. After this period it is transferred into another vat that contains the assembly of the 5 vintages. Bottled in spring and only after a long period of over 80 months in contact with its lees, it is proposed in the Extra Brut typology.

### ORGANOLEPTIC CHARACTERISTICS:

Colour: definitely yellow colour, still with greenish tints

Froth: abundant

Perlage: very fine and persistent

Scent: intense, complex

Taste: definitely long and wide, soft and round

Alcoholic content: 13,5%

Total acidity: 7

Serve it at a temperature of 7-10°C in big glasses with large mouthpiece.

### AVAILABLE FORMATS:

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

A wine that respects the reality of the land without the special characteristics of a particular vintage or the special character of a single Vineyard.

Five harvests that change depending on the issues.

Definetely a unique wine that should generate very pleasant sensations.