



UBERTI

Viticoltori dal 1793 in Erbusco

FRANCESCO I Franciacorta 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, White Pinot, Black Pinot.

PRODUCTION PROCESS: the must obtained from a light pressing of the grapes, picked up by hand and selected, ferments in stainless steel containers and it stays standing until the placing in bottle, where the refermentation of the wine occurs.

Only after a long contact with the yeasts (36 months), the bottles are subjected to the operation of remuage and disgorgement (dosage:7 g/lt.)

After 6 months from disgorgement they are commercialized.

ORGANOLEPTIC CHARACTERISTICS

Pale yellow colour, abundant froth; fine and persistent perlage; intense scent of crust of bread; pleasant taste, slightly acidulous, persistent in mouth.

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, 1,50 lt. Magnum, 3 lt. Jeroboam