

Franciacorta Dosaggio Zero

NO SUGAR TO ENHANCE AND BRING THE TERROIR AND RICHNESS OF THE FRUIT INTO THE BOTTLE

Typology: Dosaggio Zero

Denomination: Franciacorta

Grapes: Chardonnay 70%, Pinot Noir 30%

First Vintage: 2012

Soil: morenic

Vine training technique: cordone speronato e guyot

Vine density per hectare: 5950

Yield per hectare: 80 q/l

Yield per hectare in liter: max 6500

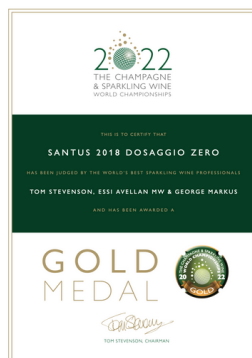
Winemaking: soft pressing, maceration on the skins, alcoholic fermentation in a temperature-controlled stainless steel tank

Bottle ageing on lees: at least

30 months

Sugar residue: 0 g/L

Sulphites: total sulfur dioxide less than 59 mg/L



SANTUS

FRANCIACORTA

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