

Franciacorta Rosé Zero

**100% PINOT NOIR IN PURITY AND ABSOLUTELY
WITHOUT DOSAGE TO ENHANCE IT TO THE MAXIMUM**

Typology: Rosé

Denomination: Franciacorta

Grapes: Pinot Nero 100%

First Vintage: 2007.

Soil: morenic

Vine training technique: spurred cordon

Vine density per hectare: 5950

Yield per hectare: 80 q/l

Yield per hectare in liter: max 6500

Winemaking: destemming, carbonic
maceration on the skins in the press for a few
hours, alcoholic fermentation and maturation
for six months in stainless steel tanks

Bottle ageing on lees: at least 40 mesi

Sugar residue: 0 g/L

Sulphites: total sulfur dioxide less than 59 mg/L



FRANCIACORTA
DOSAGGIO ZERO ROSÉ 2015

SAN
TUS

FRANCIACORTA

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