



Essenza

**A SPARKLING WINE OUTSIDE THE BOX, DESTABILIZING
AND OF GREAT IMPACT.
IT IS PRODUCED ONLY IN SOME YEARS, WHEN THE
CHARDONNAY GRAPES OF THE TRE CORTILI VINEYARD
ARE ATTACKED BY THE NOBLE ROT BOTRYTIS CYNEREA**

Typology: Brut

Denomination: VSQ

Grapes: Chardonnay 100%

First Vintage: 2010

Soil: morenic

Vine training technique: guyot

Vine density per hectare: 5950

Yield per hectare: 80 q/l

Yield per hectare in liter: max 6500

Winemaking: the grapes are left to macerate
for a long time on their skins and pressed.

Alcoholic fermentation in tonneaux

Bottle ageing on lees: 60 months

Sugar residue: 6 g/L

Sulphites: total sulfur dioxide less than 59
mg/L