

FRANCIACORTA DOCG EXTRA BRUT

IL CANTO DELLE CICALI



TECHNICAL SHEET

GRAPE VARIETY	Chardonnay (80%); Pinot Noir (20%)
GRAPES PROVENANCE	Gussago (BS), eastern border of Franciacorta
TYPE OF AREA	Hilly, 250 – 300 asl. All vineyards are terraced facing south
TYPE OF SOIL	Limy-clayey and rocky soil
TRAINING SYSTEM	Guyot, spurred rope
HARVESTING	second half of August, with a meticulous selection of bunches before pressing
AVERAGE YIELD FOR Ha	70 ql/Ha; 46 hl/Ha
VINIFICATION	The must is obtained by soft pressing of selected grapes and is subsequently collected into steel thermal conditioned tanks where the first alcoholic fermentation takes place, controlled at low temperatures (15-16 °C), in order to enhance the perfumes and the delicacy of this wine. After 8 months from the grape harvest, the Cuvée of Le Cantorie is prepared and bottled, by attentively following our <i>Metodo Classico</i> .
TIRAGE	April – May of the year following the harvest
TIME ON YEASTS	at least 27/30 months before disgorging.
PRESSURE IN BOTTLE	about 6 atm
ANNUAL PRODUCTION	25.000 bottles
ALCOHOL CONTENT	12.5% Vol.
RESIDUAL SUGAR	3gr/lt

Le Cantorie has always been focused on the production of Franciacorta wines of great quality. For this reason, its Brut boasts minimum refinements of 27/30 months, 12 months more than the 18 imposed by the Franciacorta specification. The time spent on the yeasts awakens in the wine new harmonies, all to be experienced.

This Franciacorta is obtained with classic method from selected Chardonnay (80%) and Pinot noir (20%) grapes, and it gathers all the characteristics of the territory. It is a complex product: fragrant, savoury and mineral, with a very thin perlage, and fragrances of fruits and yeast, elegant and refined on the palate.

It is an excellent sparkling wine, suitable as appetizer but also for the whole meal.