

# ESSENCE ROSÉ 2018

FRANCIACORTA BRUT ROSÉ VINTAGE



A refined, pale pink color heralds scents of undergrowth and compote of fruit, smoothed at least 36 months of aging on the lees.

**COLOUR**  
A soft shade of pink, with reflections that veer towards salmon with slight variations perceivable each vintage, due to the different degree of ripeness of the pinot noir grapes

**BOUQUET**  
Intense, small red berries with aromas of candy

**PALATE**  
A good balanced structure, fragrant, intense, excellent persistence and a pleasant body

**PERLAGE**  
Very gentle yet persistent, creamy mousse

**FOOD PAIRING**  
Recommended for the whole meal, especially with entrées, flavoursome meat and fish dishes. Ideal with salami and cheese, but also sushi

**SERVING TEMPERATURE**  
7° - 8° C



**TYPE OF SOIL**  
Calcareous-clayey

**TYPE OF GRAPES**  
50 % pinot noir, 50 % chardonnay

**YIELD PER HECTARE**  
The vintage is characterized by a good yield. The weather allowed us to reach 80-100 Qli/ha

**VINTAGE**  
Vintage 2018 and therefore obtained from the skilful assemblage of the best grapes of that year; the use of pinot noir, vinified in red gives a good body and structure and above all elegance, with a tannin content which is never aggressive

**HARVEST**  
Between mid-August and early September when the grapes have reached the correct sugar ripeness, but still have a considerable acidity and freshness

**AGEING ON LEES**  
Date of tirage: 16th & 17th of May 2019  
First Disgorgement: 10th August 2022

ALCOHOL	TOTAL DRY EXTRACT	RESIDUAL SUGAR	Ph	TOTAL ACIDITY	PRESSURE
13 % Vol.	19,8 gr./lt.	7,5 gr./lt.	3,20	5,1 gr./lt.	6 atmospheres