



bottle sizes



Franciacorta DOCG Pas Dosé Riserva “QdE”

Alcohol: 12,5 % vol.

Vintage: 2006

Component grape varieties and percentages: Chardonnay, Pinot Blanc, Pinot Noir

Year first produced: 1990

Average annual production: 4000 bottles - 400 magnums - 100 Jeroboam

Vineyard location and exposure: In our estate vineyards with east-southeast exposure.

Soil profile: Undulating terrain in a glacial-origin bowl, with loose soils of medium fertility, with medium-deep gravel-pebble mixture.

Training system: Spurred cordon.

Yield per hectare: 85 quintals of grapes/hectare = 55 hectolitres/hectare.

Harvest: Hand picking into small boxes, during the last ten days of august 2006.

Vinification: The clusters were gently pressed in a pneumatic press, and the first and second fractions were kept separate. After a 12-hour gravity settling at 13°C, the must was inoculated with cultured yeasts and the wine was fermented, part at controlled temperatures in stainless steel, part in oak barrels, and then went through malolactic fermentation. The cuvée was assembled in March 2007, the liqueur de tirage added and the bottles capped; then the bottles were laid down for the prise de mousse.

Maturation, ageing: The tiered-up bottles remained in our 17th-century cellars for five years before riddling. The sediment was then removed and they were given the Pas Dosé-style liqueur d’expédition, then corked and wired.

This Franciacorta then rested in the bottle a further three months before release.