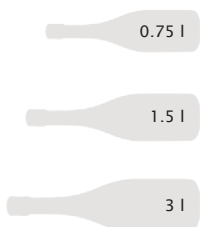




bottle sizes



Franciacorta DOCG Extra Brut “EBB”

Alcohol: 13 % vol.

Vintage: 2010

Component grape varieties and percentages: Chardonnay

Year first produced: 2003

Average annual production: 8.740 bottles; 500 magnums; 70 Jeroboams

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

Soil profile: Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

Training system: Spurred cordon and guyot

Yield per hectare: 80 quintals of grapes/hectare = 52 hectolitres/hectare.

Harvest: Hand picking into small boxes, from 23 to 31 August 2010.

Vinification: Only the free-run must (the first 50% of the juice) went into Franciacorta EBB. The primary fermentation was carried out in small 225-litre oak barrels, where the wine matured for five months, until the following spring. The cuvée was assembled and the wine was given the liqueur de tirage for refermentation in the bottle and subsequent maturation.

Maturation, ageing: The tiered-up bottles remained in our 17th-century cellars for a minimum of 36 months before riddling. The sediment was then removed and they were given the Extra Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a further three months before release.