



FRANCO ZILIANI 2011
Franciacorta Riserva

GRAPES: 100% Chardonnay, from the Arzelle vineyard in Borgonato, densely planted.

HARVEST PERIOD: 16-19 August 2011.

YIELD: 10,000 kg of grapes per hectare, with a must yield of 30% equivalent to 4,000 bottles per hectare.

VINIFICATION: The "heart" of the free-run must, obtained from gentle, gradual pressing, brings about alcoholic fermentation in steel vats. At the end, some batches are transferred to oak barrels, where they are refined sur lies for 6 months.

MATURATION: The cuvée is prepared in the spring following the harvest, with 100% of the wines chosen from the best selections from the same harvest. A second fermentation takes place in the bottle, followed by refinement sur lies for at least 10 years and 11 months, and completed by at least another 6 months after disgorgement.

DOSAGE: Undosed.

SIZES: 750 ml standard bottle

SENSORY PROFILE:

APPEARANCE: Abundant mousse, persistent crown, very fine perlage.

COLOUR: Intense straw yellow, with a vivid hint of gold.

BOUQUET: wide olfactory sensations, with hints of yellow-fleshed fruit, acacia and candied citron.

PALATE: It stands out for its structure, richness and clean taste and structure, all balanced by a rich flavour and a measured acidity, which afford great persistence and longevity.

PAIRING: This is a single-vintage wine recommended for the whole meal; it makes a pleasant accompaniment to full-flavoured antipasti, fish dishes, white meats and medium-aged cheeses.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol: 12.0% Vol.- Trace sugars. Total acidity: 6.00 g/l
pH: 3.20

TECHNICAL BACKGROUND

FRANCO ZILIANI FRANCIACORTA RISERVA 2011

VINEYARD

The grapes used to produce the Franco Ziliani Franciacorta Reserve 2011 come from the best portions of the Arzelle vineyard grown at very high density - 10 thousand plants per hectare - using the Guyot system and managed in line with sustainable and environmentally friendly agricultural practices. The vineyard grows on deep morainic soil, which produces grapes for outstandingly structured base wines. Moreover the specific micro-climate of the vineyard has characteristics of ground heat and exposure that ensure optimal ripening of the grapes, where the dominance of phenolic over technological ripening offers a guarantee of complex, powerful base wines that are also full-flavoured. Finally, the high planting densities help to emphasise Chardonnay's varietal features, in terms of both phenolic and technological maturity. In the first case, the grapes are ripe from the point of view of polyphenols and varietal aromatic precursors: this translates into great aromatic and structural potential. As for technological maturity, the grapes have the desired sensory characteristics for a Franciacorta base wine - good acidity and low pH guaranteeing significant potential for development. There were numerous manual interventions in the vineyard: pruning to give a low budload, rigorous manual selection of the best shoots in Spring, a light leaf-thinning to allow greater exposure to sunlight and reduce morning humidity, further cluster-thinning in June, limiting the yield to 4-5 clusters per plant, and finally the harvest, selecting the best clusters while still on the vines.

GROWING YEAR

Spring was warmer than the historical average for the period while summer was cool and rainy and provided an ideal alternation between warm temperatures during the day and cool temperatures at night. Regular and never excessive rainfall ensured impeccable cluster health. Slow ripening, accompanied by mild temperatures and good daily temperature ranges, proved to be an excellent prerequisite for obtaining first grapes and then wines of excellent quality, with excellent acid composition and excellent structure. All this gave the vintage prerogatives of special value and longevity.

WINEMAKING

The grapes were harvested by hand on reaching peak ripeness, assessed year by year according to the peculiarities of each individual vineyard parcel. The 18 kg crates containing the grapes were quickly transported to the cellar and placed inside specialised inclined-plane presses. These presses are designed for the slow, gentle and gradual pressing of whole grapes with immediate separation of the juice from the berry. The components of the Riserva Franco Ziliani 2011 come exclusively from the very first pressing, the so-called free-run must, which in this vintage represents no more than 30 litres per 100kg of grapes. The musts were immediately cooled to 10°C and placed in small tanks, where they rested for one night to ensure perfect decantation, after which they were perfectly clear and pure, perfectly suited for alcoholic fermentation; this took place in stainless steel tanks at a controlled temperature, to preserve the aromas released during the process. At the end of the first fermentation, the wine was transferred to another tank, preserving the "fine lees"; this operation enables maturation in contact with this sediment, which will result in greater structure and complexity. In the meantime, some of the best base wines are transferred to second or third passage oak barrels to be subjected to the same maturation which, thanks to the wood, will expand their sensory profile. Bottling took place on June 6, 2012, using a liqueur de tirage composed of sugar and selected active yeasts, cultivated in our cellars after checking for vitality and vigour of fermentation. The sur lies tirage in the bottle lasted 131 months, a period during which the Franciacorta matured, becoming enriched in both olfactory complexity and strength of flavour. The breakdown of the yeast cells heightened the primary aromas of the grapes and the secondary aromas created during vinification, completing them with the so-called tertiary aromas that give the Franciacorta maturity and added personality; moreover, the dissolution of the yeasts increases the structure of the wine, giving it body and a natural smoothness which, combined with the acidity and freshness of the blend created, brought balance and pleasantness of taste. Disgorgement was performed on May 4, 2023, filling the bottle with a part of the non-sparkling assemblage left to refine all these years in oak barrels. The rest period in our cellars after disgorgement served to rebalance the sensory profile of the Franciacorta after the disgorgement phase, the final crucial moment of production.

From the 2011 vintage, 4,7320 bottles of 0.75 l were produced.