



VINTAGE NATURE BLANC DE BLANCS 2019
Franciacorta Millesimato

GRAPES: Chardonnay (100%), grown in the central part of the Arzelle estate vineyard, planted at a high density (10,000 vines per hectare).

HARVEST PERIOD: middle third of August 2019.

YIELD: 8,000 kg of grapes per hectare, with a must yield of 30%, equivalent to 3,200 bottles per hectare

VINIFICATION: Gentle, gradual pressing of the grapes, with separation of the musts, then fermentation in stainless steel vats, and ageing of the best plots in oak barrels, where they mature for 6 months sur lie.

MATURATION: assemblage of the cuvée in the spring following the harvest, using 100% wines from that vintage. Secondary fermentation takes place in the bottle, followed by ageing sur lie for at least 5 years, and a further 6 months ageing after disgorgement.

DOSAGE: Zero dosage.

SIZES: 750 ml bottle.

SENSORY PROFILE:

APPEARANCE: abundant, creamy foam, with a delicate, lingering head; fine, lively perlage.

COLOUR: intense straw-yellow with hints of antique gold.

BOUQUET: full-bodied and intense, characterised by notes of yellow-fleshed fruit and candied apricot, with a finish featuring subtle smoky notes.

PALATE: the wine boasts a powerful structure balanced by well-measured acidity. The savoury finish lends the wine longevity and tension.

FOOD PAIRINGS: this Millesimato will enhance every course of a meal: refined and complex aperitifs, seafood starters, risottos, fish dishes, white meats and medium-aged cheeses.

SERVING TEMPERATURE: 10-12 °C.

TECHNICAL DATA AT DISGORGEMENT:

Alcohol 12.5% – Sugar: traces – Total acidity: 6.00 g/l – pH 3.20.

FIRST YEAR OF PRODUCTION: 2012

APPROFONDIMENTO TECNICO

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VINEYARD

The grapes used to produce Vintage Nature Blanc de Blancs come from the central section of the Arzelle vineyard, with vines over 20 years old and therefore perfectly suited to the production of a Franciacorta Millesimato.

The vineyard is planted at an extremely high density – 10,000 vines per hectare – using the Guyot training system, and managed with an environmentally friendly agronomic approach in line with the principles of regenerative viticulture.

The soil conditions are also important: situated on deep moraine soil, the vineyard produces grapes that yield superbly-structured base wines. Furthermore, the specific microclimate of the Arzelle vineyard with its warm soil and orientation ensures optimal ripening of the grapes. The predominance of phenolic over technological ripeness guarantees complex, full-bodied base wines that are also flavourful.

High planting densities help to emphasise the varietal characteristics of Chardonnay, in terms of both phenolic and technological ripeness.

In the former case, the grapes are ripe in terms of polyphenols and varietal aromatic precursors, resulting in great aromatic and structural potential. As for technological ripeness, the grapes exhibit the sensory characteristics desired in a Franciacorta base wine – good acidity with a low pH – ensuring significant ageing potential.

GROWING YEAR

The 2018/2019 winter season was notable for its mild temperatures and low rainfall, leading to spring arriving early. In April and the first half of May, the weather brought temperatures below the seasonal average, and rainfall was frequent and heavy.

These weather conditions adversely affected flowering and led to the wings of the bunches becoming thread-like and the flowers dropping, resulting in smaller, sparser bunches of grapes with very low average weights. From mid-May onwards, the weather conditions improved significantly. After a hot June with little rain, the dry spell continued until well into mid-July.

The beginning of August brought much-needed rain, restoring the natural balance of the vines. The harvest began on 20 August and concluded on 4 September under stable weather conditions.

WINEMAKING

All the grapes were harvested by hand at optimal ripeness during the middle third of August 2019. The 18-kilo crates containing the grapes were quickly transported to the winery and placed inside special inclined-floor presses.

These presses are designed for the gentle, slow, gradual pressing of whole grapes, immediately separating the juice. The grapes used in Vintage Nature Blanc de Blancs come exclusively from the very first pressings, the so-called 'free-run' must, amounting to 30 litres per 100 kilograms of grapes for this vintage.

The musts were immediately cooled to 10°C and transferred to small tanks, where they were left to settle overnight to ensure perfect clarification. This process left them clear and pure, and in optimal condition to begin alcoholic fermentation, which took place in temperature-controlled stainless steel tanks to preserve the aromas released during the process.

At the end of the first fermentation, the wine was transferred to a tank whilst retaining the fine lees; this process allows the wine to mature in contact with the lees, which gives it greater structure and complexity. Meanwhile, some of the finest base wines were transferred to twice or three-times-used oak barrels and casks to undergo the same ageing process, which, thanks to the wood, enhances the wine's sensory profile. After more than five years of ageing sur lie and at least six months of rest following disgorgement, 'Vintage Nature Blanc de Blancs' is ready to be tasted.

SENSORY PROFILE

On the palate, one can sense how Vintage Nature Blanc de Blancs represents the purest expression of the terroir, as embodied in its flagship variety, Chardonnay. What's more, as it is presented 'au naturel', that is, without the addition of dosage syrup, it also reveals the true soul of the terroir.

Its complex, multi-layered bouquet, its structure and its lingering finish make this an intense and satisfying vintage wine.