



VINTAGE NATURE TERROIR 2020
Franciacorta Millesimato

GRAPES: Chardonnay (70%) and Pinot Noir (30%) from the estate's own Rovere, San Carlo and Ragnoli vineyards, all of which have a high planting density (10,000 vines per hectare).

HARVEST PERIOD: middle third of August 2020.

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

VINIFICATION: Gentle, gradual pressing of the grapes with strict separation of the musts; alcoholic fermentation in stainless steel vats and ageing of the finest plots in oak barrels and casks, 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 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 and 1.5 l Magnum.

SENSORY PROFILE:

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

COLOUR: intense straw-yellow with subtle hints of rose gold.

BOUQUET: refined and elegant, opening with notes of yellow-fleshed fruit, interspersed with pronounced citrus aromas, and rounded off by hints of brioche.

PALATE: this wine boasts excellent balance; its powerful structure, well-balanced acidity and intense, savoury finish come together dynamically to create a wine of great character.

FOOD PAIRINGS: it brings out the very best in hearty first courses and fresh pasta, fish stews, meat dishes and cheeses, including mature varieties.

SERVING TEMPERATURE: 10-12 °C.

TECHNICAL DATA AT DISGORGEMENT:

Alcohol 12.5% - Sugar: traces - Total acidity 8.00 g/l - pH 3.08.

FIRST YEAR OF PRODUCTION: 2009

APPROFONDIMENTO TECNICO

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VINEYARD

The grapes used to produce Vintage Nature Terroir come from the finest sections of the estate's vineyards located in the municipalities of Corte Franca (Rovere vineyard) and Provaglio d'Iseo (San Carlo vineyard), both planted with Chardonnay, while the Ragnoli vineyard is planted with Pinot Noir. The vines have an average age of over 20 years, mature enough to yield grapes perfectly suited to the production of a Franciacorta wine destined for long ageing.

The vineyards are planted at an extremely high density – 10,000 vines per hectare – using the Guyot training system, and are managed using an environmentally friendly agronomic approach based on the sound principles of regenerative viticulture.

The soil is also a key factor. Composed of fine sediments, the soil in San Carlo and Rovere ensures excellent acidity and freshness in the base wines. The San Carlo vineyard in particular produces base wines that are perfectly in keeping with the estate's style, namely structured wines with a distinctly acidic and savoury character.

The Ragnoli vineyard is situated on fluvioglacial soils and provides us with rich sparkling bases that bring out the full-bodied character of our Franciacorta wine.

High planting densities help to emphasise the varietal characteristics of the grapes, 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

Budding took place in early April and proceeded normally, aided by sunny and dry weather. These conditions prevailed throughout the early stages of vegetative development, promoting steady and uniform growth. In May, weather conditions remained largely unchanged, with fairly mild temperatures. The low levels of rainfall undoubtedly helped with plant protection and discouraged pathogen attacks, which at this stage of the cycle can lead to significant reductions in yield. June was, for the most part, the coolest in the last five years, due to frequent thunderstorms, concentrated mainly in the first 20 days of the month (with average temperatures around 21°C).

Bud fertility proved satisfactory, resulting in normal flowering and fruit development. July was characterised by dry, breezy weather, with excellent temperature range between day and night. All this allowed the fruit to ripen perfectly, ensuring excellent conditions for high-quality grapes intended for sparkling wine production.

WINEMAKING

All the grapes were harvested by hand once they had reached optimal ripeness, during the middle third of August 2020. 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 Franciacorta Vintage Nature Terroir come exclusively from the very first pressings, the so-called 'free-run' must, amounting to 30 litres per 100 kilos 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 organoleptic profile. After more than five years of ageing sur lie and at least six months of rest following disgorgement, Vintage Nature Terroir is ready for tasting.

SENSORY PROFILE

On tasting, it is clear that Vintage Nature Terroir represents the purest expression of the terroir: it combines the elegance and full-bodied character of Chardonnay with the earthiness of Pinot Noir. 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 expressive and complex bouquet, along with its verticality and persistence on the palate, make it a vintage wine of astonishing dynamic balance.