

A WORK OF ART CALLED WINE

Cuvée Prestige

Grapes Chardonnay 75%, Pinot Bianco 10%, Pinot Nero 15%.

Region Erbusco, province of Brescia, in Lombardy - Italy

Alcohol 12.5%

Harvest period First and second ten days of August

Ageing potential 3 - 4 years

Sugar content 4g/L

TASTING NOTES

A classic, well-balanced Franciacorta, pleasantly fresh and crisp. Perfect for any occasion. This beautiful sparkling wine shows a unique aromatic profile with spicy notes of spearmint and fresh oregano leaf. Beyond those vertical aromas are heavier tones of stone fruit, honeydew melon and blanched almond.

TECHNICAL INFORMATION

Upon arrival at the winery, handpicked grapes are graded, chilled, and carefully selected before undergoing a unique 'berry spa'—a washing and jet spray system with soaking tanks and a drying tunnel. The fruit is gently crushed without oxygen, fermented in temperature-controlled stainless-steel tanks, and then aged for seven months before being blended with reserve wines in the traditional cuvéemaking ritual. After a 25-month maturation sur lie, the Franciacorta reveals its vibrant, distinctive personality.

