


ANTICA FRATTA
Essenza di Franciacorta

ANTICA FRATTA FRANCIACORTA DOCG
“ESSENCE” ROSE’ 2010

ANTICA FRATTA TAKES ITS FIRST STEP TOWARDS THE FUTURE, ONE IN WHICH PLEASURE AND APPROACHABILITY ENCOUNTER COMPLEXITY AND STRUCTURE. A UNION THAT STRIKES THE EYE AS MUCH AS IT DOES THE OTHER SENSES, YIELDING A FRANCIACORTA WHOSE FINESSE FROM CHARDONNAY ENJOYS THE FRUIT BROUGHT TO IT BY PINOT NOIR. THE EYE AND THE NOSE ENJOY IT BEFORE THE MOUTH: A REFINED, PALE ROSE ANNOUNCES SCENTS OF COUNTRY WOODS AND FRUIT PRESERVES, POLISHED BY 36 MONTHS SUR LIE. SENSUOUS, ELEGANT, ECLECTIC, A WINE PERFECT FOR ANY MOMENT, AND WITH ANY DISH, TO BE ENJOYED WITH THE FINEST CHARCUTERIE, BUT WITH MEAT DISHES AS WELL, AND FULL-FLAVOURED FISH PREPARATIONS.



Essence Rosé

TECHNICAL INFORMATION

TYPE OF SOIL

IN PART OF MORAINES ORIGIN, LOOSE, DRAINED, WITH ABUNDANT SKELETON.

TYPE OF GRAPES

55% PINOT NOIR 45% CHARDONNAY FROM DIFFERENT CRUS.

YIELD PER HECTARE

95 QUINTALS PER HECTARE, WITH A YIELD MAXIMUM ALLOWED IN MUST OF 55%

YEAR

VINTAGE 2010 AND THEREFORE OBTAINED FROM THE SKILFUL ASSEMBLAGE OF THE BEST GRAPES OF THAT YEAR; THE USE OF PINOT NOIR, VINIFIED IN RED GIVES A GOOD BODY AND STRUCTURE AND ABOVE ALL ELEGANCE, WITH A TANNIN CONTENT WHICH IS NEVER AGGRESSIVE.

HARVEST

BETWEEN THE END OF AUGUST AND EARLY SEPTEMBER WHEN THE GRAPES HAVE REACHED THE CORRECT SUGAR RIPENESS BUT STILL HAVE CONSIDERABLE ACIDITY AND FRESHNESS.

AGEING

OVER 42 MONTHS FROM HARVESTING, OF WHICH AT LEAST 30 ON YEASTS. AFTER DISGORGEMENT, THE BOTTLES REST IN THE CELLAR FOR ANOTHER 5-6 MONTHS.

COLOUR

A SOFT SHADE OF PINK, WITH REFLECTIONS THAT VEER TOWARDS SALMON PINK AND CAN VARY SLIGHTLY FROM ONE YEAR TO ANOTHER, DUE TO THE DIFFERENT DEGREE OF RIPENESS OF THE PINOT NOIR GRAPES.

BOUQUET

INTENSE, OF SMALL RED BERRIES WITH AROMAS OF FRUIT COMPOTE.

PALATE

A GOOD COMPOSITION AND STRUCTURE, FRAGRANT, INTENSE, BALANCED, EXCELLENT PERSISTENCE AND A PLEASANT BODY

PERLAGE

FINE AND PERSISTENT, ABUNDANT AND CREAMY MOUSSE

ACCOMPANIMENTS

RECOMMENDED THROUGHOUT THE MEAL, ESPECIALLY WITH PASTA DISHES, MEAT AND FISH. IDEAL WITH EXCELLENT PRESERVED MEATS AND CHEESE

SERVING TEMPERATURE:

8° - 10° C

ALCOHOL:

13 % VOL

RESIDUAL SUGAR:

6,5 GR/LITRE

TOTAL ACIDITY:

6,2 GR/LITRE

TOTAL DRY EXTRACT:

21 GR/LITRE

PH 3,20

PRESSURE 5 ATMOSPHERES