

**Designation:**

Franciacorta Brut

**Grapes:** Chardonnay 90%  
Pinot Noir 10%

**Vinification**

Cuvée Real embodies the heart of Antica Fratta's production philosophy, which focuses on bringing out the complexity and depth of the wine and reproducing the aromatic complexity and nuance of Franciacorta in the glass.

Over the years research has centred on balanced ageing, prioritising fresh, acidic, fruity bases.

After gentle pressing operations with a maximum yield of 45%, Antica Fratta aims to optimise a perpetual blend in the bottle. Wines from the most recent harvest are combined with reserve wines, carefully selected in previous harvests and refined in French oak casks and stoneware containers for approximately a year. Base diversity is beneficial in this balance and is optimised in the winery to create harmony between the various components.

The aim of the winemaker is to create a vibrant, lively Cuvée but without detrimentally affecting body. As a result, refinement is characterised by long periods, with resting on the lees for at least 24 months, and a blend enriched by reserve wines.



Maturation Sur Lie      minimum 24 months  
Alcohol content          12,5% vol  
Residual sugar          4,5 g/l  
Style                        Brut  
Total acidity              6,6 g/l  
pH                            2,98

Sizes available

| 0,375 L | 0,75 L | 1,5 L | 3 L | 6 L |

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