

Designation

Franciacorta Brut Vintage

Grapes Chardonnay 90%
Pinot Noir 10%

Vintage 2020

Tirage May 2021

Harvest

The winter of 2020 in Franciacorta was relatively mild and dry, with higher-than-average temperatures and not much rain. Spring was fairly average with well-distributed rainfall that facilitated optimal plant development. Summer was warm without the heat being excessive, ensuring a good temperature range between day and night, providing ideal conditions for balanced grape ripening.

The grapes were harvested between the second week of August and the first week of September, and were healthy and in excellent condition. They had reached a level of ripening with low acidity and pH levels, factors which are essential for retaining the typical freshness of Franciacorta. The grapes were picked by hand and placed in 20-kg crates, and crushed using a vertical press for maximum retention of the fruit's fragrance.

Wines from the 2020 harvest have remarkable elegance and verticality, and these characteristics evolve over time into greater complexity and freshness.

Vinification

Essence Brut is a classic Franciacorta vintage which expresses the most refined elegance of Chardonnay, to which a small percentage of Pinot Noir is added to give the wine body.

The different lots are processed separately - ethanol fermentation takes place in steel containers and is followed by resting on the fine lees at low temperature for 9 months, developing complexity and body. The wine then continues developing in the bottle, resting on the lees for at least 30 months.

This winemaking technique uses only premium press fractions from initial pressing operations, with a maximum yield of 30%. Harmony between two very different but complementary varieties, such as Chardonnay and Pinot Noir, is expertly set by the winemaker every year in line with the characteristics of that vintage.

Essence Brut represents a perfect balance between intense fragrance and expressive precision, resulting in a Franciacorta that can evolve with grace and sophistication over time.



Maturation Sur Lie	minimum 30 months
Alcohol content	12,5% vol
Residual sugar	5,2 g/l
Vintage	Brut
Total acidity	7,1 g/l
pH	3,07

Sizes available

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