



Designation	Zero Dosage Vintage
Franciacorta	Chardonnay 70%
Grapes	Pinot Noir 30%
Vintage	2021
Tirage	May, 2022

Harvest

The winter of 2021 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 2021 harvest have remarkable elegance and verticality, and these characteristics evolve over time into greater complexity and freshness.



Vinification

Essence 2021 is the result of careful grape selection, prioritising lots from the Monticelli Brusati area with special focus on the Baroncina vineyard.

The composition of the wine can vary slightly depending on the specific characteristics of the year, but the objective is the same - to best express the elegance and sophistication that feature in Antica Fratta's products.

This winemaking technique uses only premium press fractions from initial pressing operations, with a maximum yield of 30%. Ethanol fermentation takes place in steel containers and is followed by resting on the fine lees at low temperature for 9 months, with a small amount placed in French oak barrels to develop aromatic complexity and body.

The wine then continues developing in the bottle, resting on the lees for at least 30 months.

Prolonged resting on the lees helps to create a solid body without sacrificing the freshness and minerality that feature in Antica Fratta's style. On the palate Essence 2000 stands out for its elegance and ease of flow, maintaining a perfect balance between body and freshness.

Maturation Sur Lie	minimum 30 months
Alcohol content	12,5% vol
Residual sugar	traces
Style	Zero Dosage
Total Acidity	7,00 g/l
pH	3,10

Sizes available	
0,75 L	1,5 L