

## Essence Noir 2019



### Designation

Franciacorta Extra Brut Vintage

### Grapes

Pinot Noir 100%

### Vintage

2019

### Tirage

June, 2020

### Harvest

In 2019 the weather posed more challenges than usual in Franciacorta. After a normal winter, spring was very wet with temperatures below the seasonal average. Even though the summer was warm and dry, there were no extremes of heat so the grapes ripened gradually.

The grape harvest was below average levels due to the weather in spring, but the winery was still able to benefit from healthy grapes with good aromatic concentration and the ideal balance between acidity and body.

The wines from this year are characterised by considerable complexity and depth, with a rich, varying aroma.

### Vinification

Essence Noir is the result of carefully selecting the best lots of Pinot Noir in Monticelli Brusati, with the aim of bringing out elegance and complexity. Produced solely from pure Pinot Noir, this wine only uses the earliest pressing with a maximum yield of 30%, ensuring finesse and balance in the initial winemaking stages.

Ethanol fermentation takes place entirely in steel containers, safeguarding the aromatic purity and freshness of the fruit. The best lots are then aged in French oak barrels for 6 months to bring out the complexity and elegance.

Resting on the lees lasts for at least 50 months, enriching the wine with depth and developing nuances.

With vibrant acidity and a measure of Extra Brut, Essence Noir expresses a sharp, refined profile, bringing out the authenticity of the pure Pinot Noir. This Franciacorta represents a pure, distinctive expression of the area, with remarkable development potential and an extraordinary lasting taste that combines strength and elegance with absolute precision.



### Maturation Sur lie

minimum 50 months

### Alcohol content

12,5% vol

### Residuel sugar

4,5 g/l

### Style

Extra Brut

### Total Acidity

6,7 g/l

### pH

3,04

### Sizes available

0,75 L | 1,5 L