

## Essence Rosé 2021



### Designation

Franciacorta Brut Rosé Vintage

### Grapes

Chardonnay 50% Pinot Noir 50%

### Vintage

2021

### Tirage

May, 2022

### Harvest

In 2021 Franciacorta experienced a variable weather pattern, with periods of bad weather alternating with better spells that resulted in a high-quality grape harvest, producing well-structured, fresh wines of considerable elegance.

Winter was cold and wet, with water accumulation that ensured optimal water reserves for facing the summer. Spring was cooler than usual, slowing plant growth slightly. In summer the temperatures rose gradually from June onwards, with warm weather balanced by cool nights, ideal for retaining grape fragrance and acidity.

Wines from the 2021 harvest are characterised by a vibrant freshness, considerable elegance and marked verticality.

### Vinification

Essence Rosé 2021 is the result of perfect balance between Pinot Noir and Chardonnay.

The winemaking process involves yields limited to 45% and ethanol fermentation takes place in steel containers to retain freshness and aromatic integrity. Part of the Pinot Noir is produced by infusion, giving the wine more colour and a solid tannin structure. This intensity is balanced with the finesse of Chardonnay and some Pinot Noir made into white wine, creating a sophisticated Rosé with great depth and an enveloping taste profile.

Essence Rosé 2021 has benefitted from resting on the lees for at least 30 months, enabling the wine to develop a lively freshness and a well-defined fruity profile. The elegance and depth typical of Antica Fratta therefore combine to create vibrant freshness in a unique taste experience.



### Maturation Sur lie

minimum 30 months

### Alcohol content

12,5% vol

### Residual sugar

3,0 g/l

### Style

Brut Rosé

### Total Acidity

7,0 g/l

### pH

3,05

### Sizes available

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