



# Essence Rosé 2021

Designation	Brut Rosé Vintage
Franciaorta	Chardonnay 50%
Grapes	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	

