

Quintessence Riserva 2015



Designation

Franciacorta Riserva Extra Brut

Grapes Chardonnay 30%

Pinot Noir 70%

Vintage

2015 May, 2016

Tirage

Harvest

In 2015 the weather pattern in Franciacorta was mainly favourable, with ideal conditions that facilitated the optimal development of the vines and balanced grape ripening. Winter was mild and dry, whereas spring benefitted from some decent rainfall which supported consistent plant development. Even though the summer was particularly warm and dry, the temperature ranges between day and night, especially in the final ripening stages, enabled the aromatic integrity of the grapes to be retained.

The grape harvest started earlier than usual, with good healthy grapes containing good sugar concentration but with sufficient acidity to ensure freshness and balance in the base wines.

The Franciacorta wines from 2015 are characterised by their body and maturity, with a rich, enveloping aromatic profile. They are very smooth and intense with depth and harmony, in addition to well-defined fruitiness.

Vinification

Quintessence Riserva 2015 brings out the depth and complexity of a vintage with remarkable character, creating a mature and refined expression of the Franciacorta wine. This reserve wine features an intense, mature profile, in which every nuance conveys time and location.

The winemaking process begins by carefully selecting the grapes, which are fully ripened to give the wine more body and aromatic depth. Only the earliest pressing was used for the Riserva Quintessence, with a maximum yield of 30%.

Prolonged resting on the lees enabled the development of layered elegance enriched with uninhibited, enveloping sensations. The very low dose brings out the purity and elegance of the wine, with acidity which supports the body and extends the taste without being dominant.

The taste is dry, complex and rich in nuance, with a strong texture and an extended finish. This is a mindful Franciacorta that conveys the essence of great vintages and the ability of time to shape unique wines that can combine intensity and elegance with extraordinary precision.



Maturation Sur lie

minimum 70 months

Alcohol content

13% vol

Residual sugar

3,2 g/l

Style

Extra Brut

Total Acidity

6,6 g/l

pH

3,00

Sizes available

0,75 L | 1,5 L