## LE CANTORIE FRANCIACORTA

## FRANCIACORTA DOCG ROSE'

## "ROSI DE LE MARGHERIDE"

**TECHNICAL SHEET** 

GRAPE VARIETY Chardonnay (100%)

GRAPES PROVENANCE Gussago (BS), eastern border of Franciacorta

TYPE OF AREA Hilly, 250 – 300 asl. All vineyards are terraced facing south

TYPE OF SOIL Limy-clayey and rocky soil

TRAINING SYSTEM Guyot, spurred rope

HARVESTING second half of August, with a meticulous selection of bunches before pressing

AVERAGE YIELD FOR Ha 50 ql/Ha

VINIFICATION The must is obtained by soft pressing of grapes and is subsequently collected into steel

thermal conditioned tanks where the first alcoholic fermentation takes place, controlled at low temperatures (15-16 °C), in order to enhance the perfumes and the delicacy of the wine. The Cuvèe of Le Cantorie is obtained by a meticulous mixing of wines preserved both in

The ource of Le outrione is obtained by a metiodious mixing of wines preserved in

steel tanks and in small oak-tree barrels for a maximum of 8 months.

**TIRAGE** April – May of the year following the harvest

TIME ON YEASTS 24/30 months

PRESSURE IN BOTTLE about 6 atm

ANNUAL PRODUCTION About 7500 bottles

ALCOHOL CONTENT 12.5% Vol.

RESIDUAL SUGAR 3gr/lt

Our Rosè comes exclusively from Pinot noir grapes, grown at the top of the hill of Gussago named La Cudola - 300 meters high. It is a classic method dedicated to our maternal grandmother Rosi, which left a strong mark in the Bontempi family.

Thanks to the favourable exposure, the grapes are harvested in the first half of August and then vinified; in this phase the must, left in contact with its skins for about ten hours, acquires its characteristic pink colour, with copper nuances. Afterwards, about seven months after the harvest, the wine is bottled with the addition of selected yeasts and left in refinement for about 30 months. A structured wine, with a strong, full and captivating taste, given by the employment of Pinot Noir grapes only. It has an intense and tempting scent of rose, small red fruits and strawberry, that matches perfectly with both meat and fish dishes, especially with shellfish.