



**CAVALLERI**

Franciacorta

## FRANCIACORTA DOCG BRUT ROSÉ 2014



Summer 2014, cold and rainy, made the interpretation of pinot nero in Franciacorta very difficult.

The rosé base wines were elegant and vertical, but lacked in roundness. In the last ten years we used almost only pinot nero to make our Franciacorta rosé, but in 2014 we've decided to add 40% of chardonnay to the blend to reach the right taste.

The result is an elegant and well balanced rosé, delicate in color but with a strong structure and complex aromas.

When we make wines, we do not follow any ideology or market trend. We are guided only by nature and our taste.

### FIRST YEAR OF PRODUCTION

1979

### NUMBER OF BOTTLES PRODUCED

6.720 (0,75 lt)

### GRAPE VARIETY

Pinot Noir, Chardonnay

### VINTAGE PERIOD

first week of September

### AVERAGE VINEYARD PRODUCTION

6000 kg/hectare

### VINIFICATION YIELD

45%  
(45lt of wine from every 100kg of grapes)

### BLENDING

Pinot nero (60%) and chardonnay (40%)  
from vintage 2014. Fermentation and aging in  
steel tanks (100%)

### TIRAGE

April 2015

### YEAST AGING

40 months

### RIDDLING

4 weeks, handmade

### DISGORGING

July 2018

### ANALYTICAL DATA

#### ALCOHOL

12% vol

#### DOSAGE

3 gr/lt

#### TOTAL ACIDITY

7,1 gr/lt

#### PH

3,18

#### TOTAL SULFUR DIOXIDE

49 mg/lt

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