



**CAVALLERI**

Franciacorta

## FRANCIACORTA DOCG COLLEZIONE GRANDI CRU 2011



Made only with the best vintages, the ones where the analytical parameters of alcohol, total acidity and PH are optimal.

The Cuvée is obtained with wines from vintages stated in the label, originated from our best crus, situated on the hills surrounding Erbusco.

The traits of the starting grapes and the long yeasts aging allow the Cuvée to express to the fullest the finesse, elegance and structure of the Chardonnay

Even now vintages such as 1999, 2001 and 2004 can amaze with their pleasantness and characters.

### FIRST YEAR OF PRODUCTION

1983

### NUMBER OF BOTTLES PRODUCED

14.772 0,75lt bottles  
988 1,5lt Magnum bottles

### GRAPE VARIETY

Chardonnay

### VINTAGE PERIOD

First week of September

### AVERAGE VINEYARD PRODUCTION

8500Kg/Hectare

### VINIFICATION YIELD

40%  
(40lt of wine from every 100kg of grapes)

### BLENDING

100% Chardonnay from 2011 vintage, fermentation and aging in stainless steel (80%) and large oak barrels (20%).

### TIRAGE

April 2012

### YEAST AGING

52 months

### RIDDLING

4 weeks, handmade

### DISGORGING

October 2016

### ANALYTICAL DATA

#### ALCOHOL

13% Abv

#### DOSAGE

3,5 gr/l

#### TOTAL ACIDITY

7,2 gr/l

#### PH

3,14

#### TOTAL SULFUR DIOXIDE

62 mg/l

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