



CAVALLERI

Franciacorta

FRANCIACORTA RISERVA DOSAGGIO ZERO GIOVANNI CAVALLERI 2008



Some vintages give us wines that we struggle to understand: non conventional aromatic profile and intricate taste make the evolutionary development of the harvest inscrutable.

And than vintage like 2008 comes . Right from the moment of pressing the chardonnay grapes of our oldest vineyard, we began to be impressed by something that we immediately felt was out of the ordinary.

Eleven years have passed since then, during which we continuously questioned the bottles in the cellar, divided between the desire to prove and share the accuracy of our intuition and the awareness that a full stay on the lees would have allowed this exceptional cuvee to sublimate itself to become our "Collezione Esclusiva Giovanni Cavalleri".

Today, finally, illuminated by its radiant and winking yellow we smell its natural fragrance of fruit and , in a rippling effervescence background, we bask in its placid taste of ripe grapes.

FIRST YEAR OF PRODUCTION

1983

NUMBER OF BOTTLES PRODUCED

6.000 da 0,75 lt

GRAPE VARIETY

Chardonnay

VINTAGE PERIOD

First week of September

AVERAGE VINEYARD PRODUCTION

70 kg/hectars

VINIFICATION YEALD

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

CUVÉE

Chardonnay (100%) from harvest 2008, fermentation and aging in stainless steel (70%), 35 hl large oak barrell (22%) and old barriques (8%).

TIRAGE

April 2009

YEAST AGING

9 years

REMUAGE

4 weeks, handmade

DEGORGEMENT

April 2018

ANALYTICAL DATA

ALCOHOL

13% vol

DOSAGE

0 gr/l

TOTAL ACIDITY

7,7 g/l

PH

3,10

TOTAL SULFUR DIOXIDE

49 mg/lt

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