



CAVALLERI

Franciacorta

FRANCIACORTA DOCG PAS DOSÉ 2014



Vintage 2014 continuously confirms its personality and aging potential.

For the composition of this blend, we have chosen wines coming from at least 30 years old vineyards, with south-east exposure.

Even if summer 2014 was cold and rainy, we've decided to look for the complete maturation of the aromas. To do that we have limited heavily the production in the vineyard.

This Franciacorta is mature and fresh at the same time, the elegant perfume of flowers and herbs is followed by great structure and an electric acidity.

FIRST YEAR OF PRODUCTION

1979

NUMBER OF BOTTLES PRODUCED

6.680 (0,75 lt)

GRAPE VARIETY

Chardonnay

VINTAGE PERIOD

First week of September

AVERAGE VINEYARD PRODUCTION

60 quintals/hectare

BLENDING

Chardonnay (100%) from harvest 2014, fermentation and aging (75%), big oak barrels (20%) and old barrique (5%)

TIRAGE

April 2015

YEAST AGING

40 months

RIDDLING

manual, 4 weeks

DISGORGING

July 2018

ANALYTICAL DATA

ALCOHOL

12,5% Abv

TOTAL ACIDITY

8,3 gr/l

PH

3,15

TOTAL SULFUR DIOXINE

44 mg/l

