

FRANCIACORTA D.O.C.G. *PAS DOSE'*

PRODUCTION TECHNIQUE

The grapes, harvested and selected manually, are placed in crates and immediately pressed whole in a soft way. The must is fermented at a controlled temperature (15-18 °) with the use of selected yeasts. At the end of winter, the qualities of wine considered most suitable are combined and, after a few days, the refermentation in the bottle is provoked as provided for by the Classic method, the only one allowed for Franciacorta wines.

Absolute rest for at least 36 months in the stack, passage on pupitres for an adequate "tip" phase after which the disgorgement with "liqueur de dosages" is carried out.

The different types of Franciacorta are characterized by the different doses of *liqueur de dosages* added after the degorgement, which gives them their own original and distinctive personalities;

Pas dose' ('Non-dosed', with sugar up to 3 g/l from the natural residue in the wine) is the driest in the Franciacorta range;

GRAPE VARIETIES

Chardonnay: 80%

Pinot Nero: 20%

Percentages can change of 5-10%
According to the years.

PRODUCTION AREA

Vineyards are owned and managed by the Company located on the hills of Franciacorta.

CHARACTERISTICS

Intense straw color with bright gold hints, abundant froth, very thin perlage.

TIPS

The extremely low dosage (percentage of sugar lower than 0.05%) gives a very dry taste, ideal for aperitifs or to accompany appetizers, fish, tasty meat, cold cuts and aged cheeses.



