



Muratori Family

We are a **Family** strongly rooted in the Franciacorta territory. For over twenty years, we have dedicated ourselves with **passion** to the production of wines that reflect the values and **identity** of our **history**.

Starting with the 2020 harvest, we took the important decision to avail ourselves of the valuable technical advice of **Dr. Riccardo Cotarella** and his team of collaborators.

In our **production philosophy** we don't define the wine with the liqueur but by focusing on the many different wines we have in the winery after the harvest.

MURATORI FRANCIACORTA BRUT

Our Franciacorta Brut is the result of the skilful blending of the most representative grapes of the winery. From the **54 hectares** located in each of the six vocational units of Franciacorta, we **select the best grapes** to create our cuvee in the cellar.

TRAINING SYSTEM: Partly pruned espalier at spurred cordon and party guyot

NUMBER OF VINES PER HA: 5.000

GRAPE VARIETY: Mainly chardonnay

AGING ON LEES: In bottle for at least 18 months

TYPE OF DOSAGE: Brut

DOSAGE: 4 g/L

ALCOHOLIC CONTENT: 12-13% Vol.

SERVICE TEMPERATURE: 6-8° C

ORGANOLEPTIC CHARACTERISTICS: Freshness given by acidity, unripe fruitiness, ripe citrus, sweet floreal (rose and broom), vegetal

SUGGESTED FOOD PAIRINGS: It perfectly matches with carpaccio of fish and meat, cuts of meat and first courses with tomato sauce



