



MURATORI
FRANCIACORTA



MURATORI Millé **FRANCIACORTA EXTRA BRUT MILLESIMATO**

Millé is the result of a rigorous selection of the best Chardonnay grapes from estate vineyards, harvested and pressed separately according to their different exposures and soils. The base wines are vinified in steel and aged on the lees for a long period to enhance structure and complexity. The blend is created to achieve the utmost harmony and precision. After tirage, the bottles rest in our underground cellars at a constant temperature for at least 30 months, where the wine develops its fine, persistent perlage and evolves towards an elegant, vertical profile with a distinctive mineral tension.

DENOMINATION: Franciacorta

GRAPE VARIETY: Chardonnay

TRAINING SYSTEM: Guyot

NUMBERS OF VINES PER HECTARES: 5.000

AGING ON THE LEES: At least 30 months

TASTE PROFILE: Extra Brut

DOSAGE: 2,5 g/L

ALCOHOLIC CONTENT: 12-13% Vol.

SERVING TEMPERATURE: 8-10° C

ORGANOLEPTIC CHARACTERISTICS

Bright straw yellow with greenish highlights; a very fine and continuous perlage. On the nose, notes of white flowers, citrus zest, and delicate hints of pastry and fresh almond. On the palate it is tense and vertical, with a vibrant acidity that supports a savory, mineral core; the finish is clean, precise, and persistent. The low dosage enhances the wine's linear elegance and its territorial character.

RECOMMENDED PARINGS: Ideal as an aperitif; excellent with shellfish and raw fish, delicate starters, and light first courses. Pairs well with tempura and vegetable dishes.

0,75 Lt



1,50 Lt

