



# MURATORI

FRANCIACORTA



## MURATORI FRANCIACORTA BRUT

It is the result of the expert **assembly** of the **most representative grapes** of the estate and fully summarizes the **pedoclimatic interpretation of Franciacorta**.

It contains each of the **six Vocational Units** from which its grapes come, which grow in **vineyards** that are more than **twenty years old**, always managed directly by the Family.

Mainly **Chardonnay**, floral and citrusy, an expression of refined **elegance**.

A wine capable of reconciling the **freshness** and the **drinkability** with the **structure** given by the aging on the lees for well beyond the minimum 18 months required by the Franciacorta method.

**DENOMINATION:** Franciacorta

**GRAPE VARIETY:** Chardonnay, Pinot Noir and Pinot Blanc

**TRAINING SYSTEM:** Partly spurred cordon and party guyot

**NUMBER OF VINES PER HA:** 5.000

**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 fruit, ripe cedar, sweet floral (linden), vegetal

**SUGGESTED FOOD PAIRINGS:** Perfect as an aperitif, it pairs well with raw fish and vegetable-based dishes

