



MURATORI
FRANCIACORTA



MURATORI MILLÉ FRANCIACORTA VINTAGE BRUT

It is the result of a **strict selection** of vineyards of only **Chardonnay** grapes, with particular reference to those on the **hills**, near the lake, where the **richness of the grapes** is at its best. Selection that then continues in the cellar with the choice of only the noblest pressing fractions, which are the most suited to long aging periods on the lees. This is because Vintage wine for Muratori means **structure** but also great **finesse, complexity** but always in balance with **elegance**.

DENOMINATION: Franciacorta

GRAPE VARIETY: Chardonnay

TRAINING SYSTEM: Partly spurred cordon and party guyot

NUMBER OF VINES PER HA: 5.000

AGING ON LEES: In bottle for at least 36 months

TYPE OF DOSAGE: Brut

DOSAGE: 2,5 g/L

ALCOHOLIC CONTENT: 12-13% Vol.

SERVICE TEMPERATURE: 6-8° C

ORGANOLEPTIC CHARACTERISTICS:

Straw yellow color with greenish reflections. Clean, fragrant nose. Notes of white flowers, Amalfi lemon and white peach. The taste is crunchy, enveloping and creamy

SUGGESTED FOOD PAIRINGS:

Perfect pairings for elegant aperitifs

 0,75 Lt  1,50 Lt