Contadi Castaldi

Brut
Franciacorta DOCG

REGION
Franciacorta, Lombardia

VARIETY
80% Chardonnay, 10% Pinot Nero, 10% Pinot Bianco

Origin: Mix of vocational units in the Franciacorta
Cultivation systems: Guyot, Casarsa
Plant density: 3000-5000 vines per hectare
Yield: 95 quintals of grapes per hectare
Wine yield: 60% or 57 HL per hectare
Average age of vines: 18 years
Harvest period: Late August, early September
First ageing: 7 months, partly in steel and partly in barriques.
Stabilisation. Cold static Bottling (draft): May
Ageing on the lees: From 20 to 26 months Disgorgement: From December.

TASTING NOTES
This is a lively brut, full of fragrance, tending to smoothness and an accessible sensory language, with a balanced and versatile style. In the glass it is yellow in color with greenish reflections, enlivened by a fine and persistent perlage. The nose is fresh, with floral notes of lime, shade of citrus, white peach and green pepper. The mouth is tight and crisp, fresh and vertical, full-bodied, refined and with a lingering very enjoyable finish.

FOOD PAIRINGS
Particularly suited for aperitivo with cold cuts and finger food. This wine can be enjoyed with a whole meal.