

Contadi Castaldi



Brut
Franciacorta DOCG



Contadi Castaldi
FRANCIACORTA

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

Vinification: Soft pressing. Cold settling. Inoculation with selected yeast. Fermentation of 20 days in stainless steel AISI 316. Partial malolactic fermentation

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 crispo, 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.