

Contadi Castaldi



Zero Vintage Extra Brut Franciacorta DOCG



Contadi Castaldi
FRANCIACORTA

REGION

Mix of vocational units in the Franciacorta, Lombardia

VARIETY

50% Chardonnay, 50% Pinot nero

Cultivation systems: Guyot, Casarsa

Plant density: 3000-5000 vines per hectare

Yield: 100 quintals of grapes per hectare

Wine yield: 65% or 65 HL per hectare

Average age of vines: 15 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 36 to 40 months

Disgorgement: From May

TASTING NOTES

A Franciacorta of great personality, consisting in a selection of Pinot nero grapes from a specific morainic soil that gives the grape its full-bodied flavour, which carries over well to the wine. It has a very precise flavour, complex bouquet, with hints of grapefruit, blackcurrant, and walnut hull, and unusual traces of laurel and green tobacco. Modulated and sharp-flavoured, structured and full-bodied, fast-paced, it has a long and pleasantly persistent finish.

FOOD PAIRINGS

Beef carpaccio with marinated bean salad.