



CAVALLERI

Franciacorta

FRANCIACORTA DOCG BRUT BLANC DE BLANCS NATURE Constellation of Sagittarius



The biodynamic approach may turn out to be the ideal way to achieve our goal: to make wines that express the deepest identity of the terroir.

We make our wines exclusively using the chardonnay grapes of our hillside vineyards. The musts carry out fermentation with native yeasts, both in steel and in barrels.

Malolactic fermentation on 20% of the cuvée.

FIRST YEAR OF PRODUCTION

1979

NUMBER OF BOTTLES PRODUCED

100.195 (0,75 lt)

6.720 Magnum (1,5 lt)

GRAPE VARIETY

Chardonnay

AVERAGE VINEYARD PRODUCTION

6,500 kg/hectare

VINIFICATION YIELD

50%

(50lt of wine from every 100kg of grapes)

BLENDING

Chardonnay 100% of which 90% is from the harvest of 2019 and 10% from reserve wines of 2018; fermentation in steel (80%) and large oak barrels (20%)

TIRAGE

april 2020

YEAST AGING

minimum 24 months

RIDDLING

manual 4 weeks

DISGORGING

6 disgorgement processes, from May 2022 to March 2023

ANALYTICAL DATA

ALCOHOL

12.5% Abv

DOSAGE

0 gr/lt

TOTAL ACIDITY

6.5 gr/lt

PH

3.12

TOTAL SULFUR DIOXIDE

47 mg/l

Azienda Agricola Gian Paolo e Giovanni Cavalleri

Via Provinciale, 96 25030, Erbusco (BS), Italia

Tel +39 030 7760217 | Fax +39 030 7267350 | cavalleri@cavalleri.it

