



CAVALLERI

Franciacorta

FRANCIACORTA BRUT ROSÉ 2018



90% of this cuvée is obtained by vinifying our pinot noir grapes as rosé. The remaining 10% derives from red vinification of the same grapes on their skins for four days.

Fermentation and aging in steel tanks, partial malolactic fermentation.

FIRST YEAR OF PRODUCTION

1979

NUMBER OF BOTTLES PRODUCED

7,068 (0.75 lt)

GRAPE VARIETY

100% Pinot Noir

VINTAGE PERIOD

last week of August

AVERAGE VINEYARD PRODUCTION

7,000 kg/hectare

VINIFICATION YIELD

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

BLENDING

pinot nero (100%) from the 2018 harvest;
fermentation and aging in steel tanks

TIRAGE

April 2019

YEAST AGING

42 months

RIDDLING

4 weeks, handmade

DISGORGING

Autumn 2022

ANALYTICAL DATA

ALCOHOL

12% vol

DOSAGE

1 g/lt

TOTAL ACIDITY

6.2 gr/lt

PH

3.18

TOTAL SULFUR DIOXIDE

45 mg/lt

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