

ANTICA FRATTA

FRANCIACORTA 'QUINTESSENCE'



Intense yellow with highlights veering towards gold reflexes in color. Notes of fine tropical fruit with soft, delicate and creamy mousse.

Color: Sparkling white

Grapes: 80% Chardonnay and 20% Pinot Noir

Soil: Morainic Origin, loose, drained and abundant skeletal texture

Altitude: 120 m

Age of vines: 30 years old

Yield: 55 Hl/Ha

Farming practices: organic

Fermentation vessel: stainless steel tanks

Residual sugar: 2.2 g/L

Aging: 5-6 years on the lees, 10 months in bottle after disgorgement