



bottle sizes



Franciacorta DOCG Brut “QdE” 1998

Alcohol: 12 % vol.

Vintage: 1998

Component grape varieties and percentages: 60% Chardonnay, 40% Pinot Blanc

Average annual production: 360 1.5 litre magnums

Vineyard location and exposure: In our estate vineyards in the commune of Passirano, at the foot of the Monterotondo hill, with east-southeast exposure.

Soil profile: Undulating terrain in a glacial-origin bowl, with loose soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard names: Larga Vecchia, Roccolo, and Roccolino.

Training system: Spurred cordon.

Yield per hectare: 80 quintals of grapes/hectare = 52 hectolitres/hectare.

Harvest: Hand picking into small boxes, during the first half of September 1998.

Vinification: The clusters were gently pressed in a pneumatic press, and the first and second fractions were kept separate. After a 12-hour gravity settling at 13°C, the must was inoculated with cultured yeasts and the wine was fermented, part at controlled temperatures in stainless steel, part in oak barrels, and then went through malolactic fermentation. The cuvée was assembled in March 1999, the liqueur di tirage added and the bottles capped, and the bottles were laid down for the prise de mousse.

Maturation, ageing: The tiered-up bottles remained in our 17th-century cellars for nine years before riddling. The sediment was then removed and they were given the Brut-style liqueur d’expédition, then corked and wired.