



CAVALLERI
Franciacorta

FRANCIACORTA BRUT ROSÉ 2019



We make both red and rosé wines from our pinot noir grapes, with maceration in the press for eight hours for the rosé, and prolonging the contact with the skins in steel vats for four days, for the red, during which time the must begins to ferment with its native yeasts.

The two processes are then assembled, with a small addition of chardonnay. No malolactic fermentation.

FIRST YEAR OF PRODUCTION

1979

NUMBER OF BOTTLES PRODUCED

7,067

GRAPE VARIETY

Pinot noir (95%), chardonnay (5%)

HARVEST PERIOD

Third decade of August

AVERAGE VINEYARD PRODUCTION

7,000 kg/hectare

YIELD IN WINE

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

CUVÉE

Pinot noir and chardonnay from the 2019 harvest; fermentation with native yeasts and aging in steel tanks

TIRAGE

June 2020

YEAST AGING

40 months

RIDDLING

Manual, 4 weeks

DISGORGING

Autumn 2023

ANALYTICAL DATA

ALCOHOL

12,5% vol

TOTAL ACIDITY

6.6 gr/l

PH

3.15

TOTAL SULFUR DIOXIDE

46 mg/l

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