

MONOGRAM

FRANCIACORTA



Monogram Millesimato

Franciacorta D.O.C.G. Vintage Brut 2007

Castel Faglia's Cuvée Millesimato is obtained from the best parcels of the estate's century-old terraced vineyards. Monogram is produced only in exceptional vintages when the climatic conditions, grape quality and organoleptic characteristics are likely to result in a truly memorable Franciacorta wine.

Produced exclusively from chardonnay (90 %) and pinot bianco (10 %) grapes.

The full, complex nose features intense ripe fruit and citrus aromas.

The full-bodied palate is spicy, intense and delightfully savoury.

Straw yellow in colour with green highlights, creamy mousse and fine, lingering bubbles.

Produced in Calino of Cazzago San Martino, in the heart of the Franciacorta area, between Borgonato and Erbusco.

The morainic hillside vineyards are endowed with a stony soil that reflects the heat during the day, resulting in faster ripening. The high cordon-trained vines are planted at a density of 4,800 vines per hectare, with cover cropping between vines for natural hands-off management of soil and microflora, combined with integrated pest management to reduce the use of synthetic products. The vines are spur pruned.

The grapes are hand picked into crates. The grapes are soft-pressed and only the first-pressing must is used.

The grapes are generally harvested early (from around mid August).

Primary fermentation 80 % in stainless steel vats and 20 % in small oak casks

Matured for 36 months minimum.

Serve at 4-6 °C.