

Linea **BLACK**^{GOLD}

SUPERIOR GOLDEN BRUT Franciacorta D.O.C.G.

Vintage: 2009

Disgorged: November 2011

Grape variety: 60% Chardonnay, 20% Pinot Blanc, 20% Pinot Noir

Vineyard location: Ome - altitude 350 m a.s.l.

Rodengo Saiano - 250 m a.s.l.

Gussago - altitude 200 m a.s.l.

Soil: chalk – marlstone rich in clay

Training system: Guyot and Spurred Cordon

Planting pattern: 2 m x 0,8 m – 6.000 vines per hectare

Yield: 100 quintals per hectare (10 ton/ha)

Vinification: The selected grapes are picked by hand, put into 20 kg cases and refrigerated at 5°C for 12 hrs.

Then the grapes are soft pressed. Fermentation takes place in stainless steel tanks at a controlled temperature. Selected yeasts are added.

Ageing: In stainless steel tanks for 7 months before bottle fermentation.

The "Tiraggio" is performed in April, then the wine ages on the lees for 22 months before disgorging.

Winemakers: Vanessa Verdoni and Fabio Bigolin

Analytical data:

Alcohol: 12,80 %vol

Total acidity: 6,80 g/l (tartaric acid)

Residual sugar: 7,0 g/l

Malolactic fermentation 100%

Our most sophisticated line with a "total black" look, golden capsule and sparkling crowns on the label.

Production: 35.000 bottles/year

Bottle size: 0,75L – 1,5L



Azienda Agricola Le Due Querce

Via San Lorenzo, 24 - Ome (Bs) - Italy - Tel. 030 6527454

www.cantinaleduequerce.it - info@cantinaleduequerce.it