

Az. Agricola Le Due Querce

ADDRESS

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DATE OF FOUNDATION

1978

OWNER

G.Paolo Mensi

VINEYARD HOLDING

7 ha



Franciacorta Brut "Luis" D.O.C.G.

Vintage: 2008

Disgorged: 2011

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

Vineyard location: Village of Ome - altitude 350 m a.s.l.
Village of Rodengo Saiano - 250 m a.s.l.
Village of Gussago - altitude 200 m a.s.l.

Soil: chalky – marly stone rich in clay

Training system: Guyot and Spurred Cordon

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

Yield: 95 quintals per hectare (9,5 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. The fermentation takes place in stainless steel tanks at controlled temperature. Selected yeast are added.

Ageing: In stainless steel tanks for 7 months before bottle fermentation. The "Tiraggio" is performed in April, than the wine ages on the lees for 22 months before disgorging.

Winemakers Vanessa Verdoni and Fabio Bigolin

ANALITICAL DATA	Alcohol	12,80 %vol
	Total acidity	6,80 g/l (tartaric acid)
	Residual sugar	7,0 g/l

MALOLACTIC FERMENTATION 100%

Production: 35.000 bottles/year

Bottle size: 0,75l – 1,5l – 3 l

Box size: 6 bottles; single box