

## Az. Agricola Le Due Querce

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<b>DATE OF FOUNDATION</b>	1978
<b>OWNER</b>	G.Paolo Mensi
<b>VINEYARD HOLDING</b>	7 ha



### Franciacorta Saten "Luis" D.O.C.G.

**Vintage:** 2007

**Disgorged:** 2010

**Grape variety:** 90% Chardonnay, 10% Pinot Blanc

**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. Than 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 24 months before disgorging.

**Winemakers** Vanessa Verdoni and Fabio Bigolin

#### ANALITICAL DATA

<b>Alcohol</b>	12,70 %vol
<b>Total acidity</b>	6,60 g/l (tartaric acid)
<b>Residual sugar</b>	8,20 g/l

**MALOLACTIC FERMENTATION** 100%

**Production:** 15.000 bottles/year

**Bottle size:** 0,75l – 1,5l – 3 l

**Box size:** 6 bottles; single box