



Wine

Name/Typology: Franciacorta Brut SoloUva

Vintage: n.v.

Blend: Chardonnay 100%

Production: 15.000 bottles

Ageing on the lees: at least 24 months

Ageing in the bottle: 3-6 months

Alcohol: 12,5% by vol

Residual sugar (no exogenous liqueur d'expedition): 4 g/l

Vineyard

District: Adro (Bs)

Surface: 1,5 ha

Year of planting: 1985

Grapes: Chardonnay

Training system: guyot

Soil: morainic, clayey silt

SoloUva Method (made using only grape sugar)

The method is based on a simple concept: the grape is a fruit and so it has to be picked when crop-ripe. The harvest takes place when the grapes reach phenolic maturity. This is the first difference compared to a classical method for which the grapes are harvested when "technologically mature" (when the bunches are picked as a function of sugar content and the acidity level, not phenolic maturity).

After the harvest the bunches are gently pressed to obtain the must (juice).

In all phases of SoloUva Method (in primary fermentation, in the secondary one that take places in the bottle and when the liqueur d'expedition is added), the only sugar used is self-produced sugar (in the form of frozen grape juice). So we obtain a wine, a Franciacorta, that is the real expression of territory, because it is the expression of the natural fruit of this land, without using exogenous sugars such as sucrose or MCR (reconstituted grape must).