

## FRANCIACORTA RISERVA DOCG NECTAR

<b>Grapes</b>	Chardonnay 100%
<b>Cultivation system</b>	Guyot
<b>Plant density</b>	5000 vines per hectare
<b>Yield</b>	100 quintals of grape per hectare
<b>Average age of vines</b>	25 years
<b>Harvest period</b>	Late august, early september
<b>Ageing</b>	50% pièces, 50% inox
<b>Dosage</b>	43 grams per litre
<b>Acidity</b>	6.6



750ml

Ancestral yet contemporary, centered around an ancient production approach that is simultaneously state of the art, Nectar is a pure, natural and sensual Demi Sec. A very hard-to-come-by style, it is the fruit of a dedicated cuvée, produced exclusively from chardonnay grapes from no less than 30 different hilltop, south-facing vineyards. 30% is fermented in small white oak casks. Both for bottle fermentation and for dosage when disgorging, a sugar-rich must is used made from estate grapes left to dry on the vines. A cuvée with a white, long-lasting foam, fine bubbles and a deep straw color verging on golden with time. The bouquet is elegantly sweet: honey, pastry, vanilla pods, candied citrus fruit and flowers. The mouthfeel is full and enveloping, creamy, smooth and balanced by a sweet freshness.

