

VITTORIO MORETTI 2018

FRANCIACORTA RISERVA DOCG

This cuvée exhibits the joie de vivre, creativity and indomitable spirit of Vittorio Moretti. A Riserva that recalls the historicity of the terroir of Franciacorta and its perpetual renewal, it is the interface between reminiscence and vision, and between past and future. The best selections yield this precious blend: the best soils and the best exposures, the best grapes and the best subdivisions of the harvest.

HARVEST DIARY 2018

2018 was a good harvest, both in terms of quality and quantity. The great results were a real blessing, despite the losses of vintage 2017, which was so badly affected by the incredible late April frost. The fear of that exceptional climatic event's repercussions on the new vintage overshadowed expectations regarding flowering and the harvest.

Yet the reaction of the vineyards was impressive: nature surprised us once again! The teamwork of the wine growers in the vineyards, the extremely meticulous care of the vines and a series of well-evaluated pruning interventions enabled us to deliver high quality grapes to the winery. The result was therefore an even more luxuriant harvest than might have been expected.

Recorded temperatures in January and February 2018 were above the seasonal average. In the last ten days of February and until early March, sharp frosts led to a marked decrease in temperatures. The adverse conditions in February and March delayed vegetative development in comparison with the previous year.

In April, temperatures rose significantly, with no rainfall. June and July were marked, in general, by instability, with alternating high temperatures and thunderstorms. The hottest phase of the summer came in August with temperatures reaching 35°C and subsequent rainfall.

FROM GRAPE TO GLASS

DENOMINATION Franciacorta Riserva DOCG
MAIN VINEYARDS Breda, Rocchetta, Pagulle, Favento, Casotte, Carlino
AVERAGE AGE OF THE VINEYARDS 35 years
GRAPE VARIETIES 60% Chardonnay, 40% Pinot noir
SELECTIONS From 32 vineyards, 33 selections
CULTIVATION SYSTEM Guyot, Spurred cordon, Sylvoz, Double arched, Single arched
PLANT DENSITY 5000 vines/ha
YIELD Chardonnay 10.000 kg/ha, Pinot noir 9.000 kg/ha
HARVEST PERIOD From 23rd August to 2nd September 2018
TYPE OF HARVEST Manual

PRESSING Free-run must, 1st blend
ELEVAGE 46% in pieces, of which 26% CH and 20% PN
CREATION OF ASSEMBLAGE 14th March 2019
BOTTLING April 2019
AGEING ON THE LEES 72 months
REMUAGE Manual
DOSAGE AT DISGORGEMENT 1 g/l
TYPE Extra Brut

RESIDUAL SUGARS 0,8 g/l, TOTAL SUGARS 1,8 g/l,
ALCOHOL 12,5%, TOTAL ACIDITY 6,6 g/l, PH 3,14,
TOTAL SULPHUR 48 mg/l (legal limit 185 mg/l)

VINTAGE PRODUCTED

1984 1988 1991 1995 2001 2002 2004 2006 2008 2011 2013
2016 2018

WINE STUDY

COLOR
Bright and brilliant yellow.

PERLAGE
Very fine and persistent, it is enveloped by a creamy, punctiform bubble.

NOSE
The aromatic expression comes slowly, gracefully displaying power and finesse. A delicate palette of scents accompanies tactile forms traced on the purity of the Bellavista style. Nuances of bergamot flowers, magnolia, citrus notes, star anise, precious scents of cream and talc explode on the nose in an expressive richness that abandons all rigidity, slowly crossing the dynamic rhythm of pleasure.

PALATE
A sequence of nuances moves vigorously between nose and palate. Craftsmanship, maniacal attention to detail, terroir and vintage that translate into a magic made of tension and freshness. The dynamic rhythm of citrus, the delicate perception of beeswax, a hint of ginger, the fragrance of the fruit, unravel on the palate in a succession of perfection and harmony, in a depth that weighs centrally in the taste.



750ml 1500ml