

MONOGRAM

FRANCIACORTA

Cuvée Monogram Franciacorta D.O.C.G. Blanc de Blancs Brut

Monogram Blanc de Blancs is Castel Faglia's prestige cuvée obtained from the best parcels of the estate's terraced vineyards, which boast an ideal aspect.

Produced exclusively from Chardonnay (80 %) and Pinot Bianco (20 %).

The intense nose offers a bouquet of rich, complex, fresh fruit and citrus aromas.

The palate is full, well balanced and plush, with marked savoury notes and lively acidity.

Straw yellow in colour with green highlights, creamy mousse and fine, lingering bubbles.

Production area

- Calino of Cazzago San Martino, in the heart of the Franciacorta area, between Borgonato and Erbusco.

Terroir

- Rocky hillside vineyards on morainic soils of recent origin
- The stony soil reflects heat during the day so that the grapes mature faster
- High cordon-trained vines and a vine density of 4,800 vines per hectare
- Spur pruning
- Cover cropping between vines for natural hands-off management of soil and microflora
- Integrated pest management to reduce the use of synthetic products

Vinification

- Hand picked into crates
- The grapes are soft pressed
- First-pressing must
- Early harvest (mid August)

Fermentation

- Primary fermentation 80% in stainless steel vats and 20 % in small oak casks
- Secondary bottle fermentation (classic method)
- Matured for 24 months minimum

Serving suggestions

- Serve at 4-6 °C.

