



C O R T E F U S I A

BLANC DE NOIRES ORFANO

FRANCIACORTA D.O.C.G. BRUT

Alcohol: 12,5 % vol.

Acidity: 6,5 grams/liter.

Residual Sugar: 2 grams/liter.

Component grape varieties and percentages: 100% Pinot Nero.

Average annual production: 1300 bottles.

Vineyard location and exposure: In our estate vineyards in Cologne and Coccaglio.

Soil profile: Fluvioglacial soils of medium fertility, with medium-deep gravel-pebble mixture.

Training system: Spurred cordon.

Densità d'impianto: 5000 piante/ha.

Yield per hectare: 95 quintals of grapes/hectare = 55 hectolitres/hectare.

Harvest: Hand picking into small boxes (max 18 kg each), between the last week in August and the first decade of September 2010.

Vinification: maceration on the skins for about 2 hours, after which the grapes are gently pressed in a pneumatic press with, and the first and the second fraction are kept separate. After a 12-hour gravity settling at 13°C, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled in March, the liqueur di tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: The tiered-up bottles remain for 35 months before riddling. The sediment is consequently removed and the same wine is added as dosage to the bottles.

Tirage: March 2011.

Degorgement: February 2014

Serving suggestions: Serve it at a temperature not over 10°C, taking care of putting the bottle into the ice-bucket, so that the temperature can fall to 6°-8°C. It is a good accompaniment to all courses.

