Ferghettina Brut, Franciacorta DOCG NVNEW

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Azienda Agricola Ferghettina

— Lombardia, Italy

Easy-drinking and approachable - this is Ferghettina's core sparkler, and a text-book example of what quality Franciacorta should be.

Production

The Gatti family manage 120 hectares of vineyards in six localities within the DOC. The alcoholic fermentation is carried out in stainless steel tank at controlled temperature between 16 and 18°C with selected yeast. Tirage is done in spring time of the following year, the wine spends 30 months ageing on the lees. At disgorgement 7 grams/litre of sugar is added.

Tasting note

An exuberant, confident and bright style - lively and very approachable with citrus fruits, hints of white flowers and golden apple characters. Hints of hazelnuts follow, with an gentle and persistent mousse.

Food Match

Drink as an aperitif, or with starters and light mains such as shellfish, cold meats, and light, soft cheeses.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Franciacorta DOCG

Winemaker:
Roberto Gatti

Grape Varieties:
Chardonnay 85%, Pinot Nero 15%

Suitable for:
Vegan

Bottle Barcode:
260