



DEMETRA ROSÉ MILLESIMATO

Franciacorta Brut Nature DOCG

Grapes: Pinot Noir 50%, Chardonnay 35%, Pinot Blanc 15%

Vineyard: The grapes are grown exclusively in the Mirabella vineyard, in

the town of Paderno Franciacorta

Soils: Fluvioglacial

Vineyard layout: Sylvoz at 3,000 vines/ha

Average vine age: 41 years

Vineyard yield: Not exceeding 60 q/ha

Harvest: Manual selection of only healthy, perfectly ripe clusters, picked

into small, aerated crates

Harvest period: First half of August, beginning with Pinot Blanc, then

Pinot Noir, and concluding with Chardonnay

Vinification: Soft pressing of whole grapes with a low yield of 65%. Fermentation at 16–18°C in temperature-controlled concrete vats. The

Pinot Noir macerates 18/24 hours on the skins

Reserve wine: Only wine of the current vintage is used

Tirage: In spring following harvest

Maturation: Minimum 70 months on the lees

Dosage: Brut Nature style, with residual sugar < 3 g/L

First vintage produced: 1985