



VITTORIA

Franciacorta Brut

DOCG



GRAPE VARIETIES

Chardonnay, Pinot Blanc

VINEYARD ALTITUDE

200/300 metres a.s.l.

SOIL TYPE

Moraine of glacial

VINE MANAGEMENT

Sylvoz and Guyot

PLANTING DENSITY

Sylvoz 3000 vines per Ha

Guyot 5000 vines per Ha

HARVEST PERIOD

First half of August for Pinot Blanc
followed by Chardonnay

TIRAGE

In the spring following the harvest

AGING

At least 24 months on the lees in the
bottle and at least 3 months after
disgorgement

TOTAL ALCOHOL CONTENT

12,5 %

TOTAL ACIDITY

6,95 GR/LT

DOSAGE

Brut with no more than 5 GR/LT
residue



BOSCHETTO CAMPACCI
TOSCANA

TASTING NOTES

Straw yellow with golden hues. On the nose, delicate notes of yeast and baked bread meet with fruity notes of apple and citrus peel, accompanied by floral hints of jasmine.

On the palate of great balance and excellent persistence, verticality and elegance with a pleasant savoury taste. In the finish the fruity sensations of apple and ripe lemon return pleasantly long.

HARVEST AND VINIFICATION

The grapes are harvested by hand in the first half of August in small crates. Soft pressing with yields never exceeding 65% and separation of the must fractions. Fermentation with selected yeasts at a controlled temperature of 15 °C in steel and cement vats. Drawing off the spring following the harvest, followed by ageing on the lees in the bottle for at least 24 months.