

OPERACENTO EXTRABRUT RISERVA 2010

Franciacorta D.O.C.G.

Maturation sur lies For a minimum of 100 months.

Sizes 750 ml Alcoholic content 12,3% vol

Grape varieties Chardonnay (80%) e Pinot Nero (20%)

Tasting notes

Colour straw yellow, with golden reflections.

It has a creamy froth, continuous bubbles (perlage).

Aroma elegant, complex olfactory sensations, delicate floral

scents and engaging aromas of yellow pulp fruit, evident

pastry notes.

Taste of great impact with intense fullness, notable sapidity is

highlighted accompanied by a pleasant freshness, lasting

in memory.

Food pairing it enhances the flavours of all the dishes without

ever overpowering them; surprisingly, it can also

accompany strong meat or cheese dishes.

The search for perfection in the best harvest and the naturalness of a choice of cellar that excludes any compromise until you wait patiently for 100 months to compose this important OPERA.