



## RISERVA DEI BROLI BRUT RISERVA 2014

**FRANCIACORTA DOCG**  
**60% CHARDONNAY**  
**40% PINOT NERO**

**MATURATION SUR LIES:** 60 MONTH MINIMUM  
**POST DISGORGEMENT REFINEMENT:** 1 YEAR MINIMUM  
**ALCOHOLIC CONTENT:** 12-12,5% VOL  
**SIZES:** 750 mL

Selection of the best Chardonnay and Pinot Noir wines of each vintage, made from adult vines from vineyards enclosed in broli, always qualitative. It is produced in limited quantities and only in the most suitable vintages. Elegant, rich and full of character, able to defy time with refined complexity-our crowning achievement. Franciacorta ambitious and ready to compete with the world's best sparkling wines.

### TASTING NOTES



**COLOUR:** light straw yellow with gold highlights. It has a soft mousse with continuous, fine perlage.



**AROMA:** elegant olfactory sensations: the nose opens with delicate floral scents and engaging aromas of yellow-fleshed fruit, evident notes of pastry, honey and candied fruit. Balanced evolution over the years.



**TASTE:** impactful, with intense fullness and structure; the palate shows remarkable savoriness accompanied by a pleasant, distinct freshness. Flavors are persistent and chiseled by the long-considered liqueur dosage.

**FOOD PAIRING:** ideal with all dishes in which flavors are enhanced without ever overpowering them, it also surprisingly accompanies structured dishes, such as baked meats or intense cheeses. Also excellent without accompaniment, for those who wish to capture its more delicate nuances.