

1701 Franciacorta Società Agricola

SULLERBA



Denomination	n.a.
Grape varieties	Chardonnay 100%
Vineyard Location	Cazzago Franciacorta (BS), Lombardy, Italy
Vineyard Extension	Total 10 ha – 23 acres
Soil composition	Morenic origin; mix of clay pebbles and sand
Trellis System	Guyot
Average vines age	15 - 30 years
Agronomic practices	Biodynamic (DEMETER Certified, Organic Certified).
Harvest time	Mid to end of August. Manual harvest.
Winemaking	Amphora first fermentation on native; second in the bottle with no disgorgement. Second fermentation from frozen must (native)
Ageing	18 months.
Filtration	none
Alcohol (Ethanol)	11 - 11.5%
SO2	Free <2 Total <33ppm
Acidity	6.46g/l titratable – 0.17 g/l volatile
PH	3.05
Malic Acid	0.21 g/L
Lactic Acid	1.09 g/L
Glu/Fru	<0.1 g/L
Bottles	3000 (from August 2018 10000)
Vintages avail.	NV