



Conti AZIENDA AGRICOLA Bettoni Cazzago

Franciacorta Brut

Spumantizzato - A sparkling wine obtained by the classical method from chosen Chardonnay (80%), black and white Pinot (20%) grapes matured and refined in its own yeasts in bottles for at least 24 months. Yellow in colour with very slight shades of green.

Delicate frothing, with fine persistent bubbling (perlage). A harmonious flavour rich in balanced perfumes which remind one of flowers from the woods.

From the aperitif, it pleasantly accompanies all courses up to dessert.

Serve at between 8 to 10° centigrade.

In the better years it is 'millesimato', a vintage-dated Franciacorta, lengthening the refinement time for more than 37 months.

Chemical Properties:

Alcohol 12.50% vol.,

total acidity 6.5%,

pH 3.20,

residual sugars 7.5%.



Azienda Agricola Conti Bettoni Cazzago

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