



Conti AZIENDA AGRICOLA Bettoni Cazzago

Franciacorta Brut selezione Tetellus

Spumantizzato - A sparkling white wine obtained by the classical method from chosen Chardonnay (85%) and black Pinot (15%) grapes matured and improved in its own yeasts in bottles for more than 24 months. A straw yellow colour laden with shades of green.

A harmonious froth, fine perlage (tiny bubbles), an abundant very delicate flavour.

A mixed perfume with hints of mature fruit and spices.

Excellent as an aperitif, it goes extremely well with all courses as far as cheese.

It is served at a temperature of between 8 to 10° centigrade.

In particularly good years it is 'millesimato', a vintage-dated Franciacorta, lengthening the refinement time in bottles for more than 37 months to enhance to a maximum the flavour and perfume characteristics.

Chemical Properties:

Alcohol 12.5% vol.,

total acidity 6.0%,

pH 3.35,

residual sugars < 0.3 gr./l



Azienda Agricola Conti Bettoni Cazzago

Via Marconi 6 - 25046 Cazzago S. Martino (BS) - Tel. e Fax 39.030.7750875
www.contibettonicazzago.it - aziendagricola@contibettonicazzago.it