



AZ.AGRICOLA SANTO STEFANO  
VIA SANTO STEFANO, 25  
25038 ROVATO (BS)

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FRANCIACORTA  
**BARBALONGA**  
BRUT MILLESIMATO

*VINE: Chardonnay (70%), coming from Rovato's vineyard on the slopes of Mount Orfano, an isolated hill in the south west part of Franciacorta, deep in the heart of the Padana plain. Pinot Nero (30%) coming from the vineyard in Erbusco.*

*HARVEST: From the second decade of August to the first decade of September.*

*TRAINING SYSTEM: Guyot.*

*VINIFICATION: Hand picked grapes, soft and progressive crushing with must fractionation and alcoholic fermentation in steel tuns at controlled temperature between 16 and 18°C. Musts are obtained separately from each vineyard. The decision to mix different musts in a cuvée is taken based on tasting, right before bottling for carbonation.*

*MATURATION: Cuvée are prepared during the spring following the harvest, followed by a second fermentation in bottles and refinement in contact with its own yeasts for at least 36 months. Additional two months after disgorging.*

*DOSAGE: Brut.*

*BOTTLE SIZES: 750ml, Magnum 1,5l.*

*TASTING NOTE: Straw-yellow color, abundant froth, fine and persistent perlage, complex aroma with notes of dried fruit, tobacco and spices, evolved taste with roasted notes.*