

Franciacorta Cuvée 1564 brut nature millesimato 2017



The Erbamat vine was mentioned for the first time by Agostino Gallo in 1564, hence the name of this wine, which aims to highlight the origins of this variety, giving particular importance to history and the passage of time.

"Albamate, since they make a wine more gentle than any other white: but because they take so long to ripen, it is not perfect until the great heat, and more so when a year is over. But I am silent on the other white grapes, because I have explained the best ones to you."

In Vineyard

Cuvée 1564 Brut Nature is obtained from Chardonnay (45%), Pinot Nero (45%) and Erbamat (10%).

The 2017 vintage was characterised by a historic meteorological event: the frost on 18 April. The vineyards, are located in the lowest part of Monte Orfano, were the hardest hit and the harvest was in some cases compromised. Thanks to the particular microclimate and the presence of vineyards on the highest part of the mountain, a moderate level of production was ensured. The vintage was excellent from a qualitative point of view, despite of the quantity of grapes, whose production was very limited.

In cellar

The harvest was carried out in stages and the moderate quantity of grapes was brought to the cellar at optimum maturity. The harvest period was delayed compared to the average, especially in the vineyards partially affected by the frost; harvesting took place from 16th August for Chardonnay and Pinot Nero. Erbamat was harvested about a month later, confirming its characteristic of being a late-ripening grape. The management of the pressing and the fractionation of the musts ensured that a sparkling wine base with the perfect characteristics for the oenological pursued. After drawing, the wine remained in contact with the yeasts for over 40 months.

In tasting

Straw yellow with greenish reflections. On the nose, tropical fruit and citrus sensations stand out, with its distinguishing feature of acidic balance: long, fine, persistent. Erbamat is the backbone of the two main grape varieties Chardonnay and Pinot Nero and makes for an even more complex wine destined for a long life.

Plus

The first vintage of Erbamat on a cuvée of our Franciacorta wines. A first step towards the diffusion of this grape variety with ancient roots but particularly contemporary in its productive attitude.

Pairings

The versatility of this wine allows for various pairings, excellent on a simple tagliolino with tuna roe and lemon.

Taste at 6 °C

Technical information

- Bottle Size: 1,5 l
- 12,5% Alc. Vol.
- Sulphites content: 71 mg/l
- Acidity: 8,7
- PH: 2,91
- Planting distance: 2 x 0,80 m; Erbamat 2,2 x 0,80 m
- Planting year: 1993 2000 2002 2004; Erbamat: 2010
- Vine density: 5500
- Yield per hectare: 80 q/Ha

