

# DE MALDÈ

FRANCIACORTA

## môuve brut



wine grape vinification:

typology:  
variety:

prise de mousse:

refinement:  
disgorgement:

colour:  
aroma:

taste:

temperature:

pairings:

*Franciacorta brut  
100% Chardonnay*

*Manual harvest, grapes are put in 18 kg crates; soft pressing with a pneumatic press and fractioning / fractionation of the must; clarification process, carried out at low temperatures in steel tanks; fermentation with controlled temperature and subsequent aging on its yeasts.*

*In the bottle at 12/14° C following the classic method, with the adding of brown sugar and selected yeasts to the draft.*

*In the bottle for at least 18 months, lying on the Botrytis Cinerea yeast sediment.*

*Elimination of the sediment through frozen disgorgement and topping up with wine and liqueur.  
A pale straw-yellow with green reflexes and white foam.*

*Initial hints of the typical perfumes of Chardonnay, flowers and fresh fruit. Throughout the oxygenation process citrus-fruit, biscuit and roasting notes are added due to the refinement of the yeasts. As a coda, there are mineral olfactory notes as a result of the aging process.*

*A fresh and acidulous entry on the palate. Savory notes match the creaminess of the perlage. Structure and persistence are very good, with pleasantly soft and salty end notes.*

*Serve between 9°C and 11°C; place the bottle in an ice bucket at least 20 minutes before the serving.  
Raw or steamed shellfish, grilled fish, fish cooked in a slightly spicy sauce, grilled vegetables, light starters.*

# DE MALDÈ

FRANCIACORTA

## brut rosé



wine typology:  
grape variety:  
vinification:

*Franciacorta brut rosé*

*Pinot Nero and Chardonnay*

*Manual harvest, grapes are put in 18 kg crates; grapes are removed from the stalks, 2-3 hour cold maceration so as to obtain a pink tinge. Soft pressing with a pneumatic press and fractioning of the must; clarification at low temperatures in steel tanks; fermentation with controlled temperature and subsequent aging on its yeasts.*

prise de mousse:

*In the bottle at 12/14° C following the classic method, with the adding of brown sugar (max 25 grams per liter) and selected yeasts to the draft.*

refinement:  
disgorgement:

*In the bottle for at least 24 months, lying on the Botrytis Cinerea yeast sediment.*

*Elimination of the sediment through frozen disgorgement and topping up with rosé wine and liqueur.*

colour:  
aroma:

*A pale rose with intense orange reflexes; exquisite and lasting perlage.*

aroma:  
taste:

*Initial hints of the typical perfumes of rosé wine, red fruits, orange blossoms and gently spiced notes.*

*A fresh and savory entry on the palate, slightly tannic; creamy and elegant, the end notes are mellow and persistent.*

taste:  
temperature:

*Serve between 9°C and 11°C. Place the bottle in an ice bucket at least 20 minutes before serving.*

pairings:

*Grilled vegetables, white meat, and soft or medium-hard cheeses.*

DE MALDÈ  
FRANCIACORTA  
BRUT  
ROSÉ

# DE MALDÈ

FRANCIACORTA

## brut satèn



wine grape variety:  
typology:  
vinification:

*Franciacorta satèn  
100% Chardonnay*

prise de mousse:

*Manual harvest, grapes are put in 18 kg crates; soft pressing with a pneumatic press and fractioning of the must; clarification process, carried out at low temperatures in steel tanks; fermentation with controlled temperature and subsequent aging on its yeasts.*

refinement:  
disgorgement:

*In the bottle at 12/14° C following the classic method, with the adding of brown sugar (max 20 grams per liter) and selected yeasts to the draft.*

colour:  
aroma:

*In the bottle for at least 24 months, lying on the yeast sediment.*

*Elimination of the sediment through frozen disgorgement and topping up with wine and liqueur.*

*A strong straw-yellow with intense reflexes and white foam.*

taste:

*Initial hints of the typical perfumes of Satèn, flowers and ripened white-fleshed fruit. Throughout the oxygenation process, banana, vanilla, biscuit and roasting notes are added due to the refinement of the yeasts. As a coda, there are elegant sur lie hints as a result of the aging process.*

temperature:  
pairings:

*A fresh and acidulous entry on the palate. Savory notes match the creaminess of the perlage. Structure and persistence are very good, with pleasantly soft and salty end notes.*

*Serve between 9°C and 11°C; place the bottle in an ice bucket at least 20 minutes before the serving.*

*Raw or steamed shellfish, grilled or baked fish, white meat.*