

ANTICA FRATTA

FRANCIACORTA 'QUINTESSENCE'



Intense yellow with highlights veering towards gold reflexes in color. Notes of fine tropical fruit with soft, delicate and creamy mousse.

Color: Sparkling white

Grapes: 80% Chardonnay and 20% Pinot Noir

Soil: Morainic Origin, loose, drained and abundant skeletal texture

Yield per HI/Ha: 55 HI/Ha

Age of vines: 30 years old

Residual sugar: 2.2 GR/L

Fermentation: Stainless steel tanks with 5-6 years on the lees

Aging: 10 months in bottle after disgorgement

Organically Produced 😊

Represented by Soilair Selection

Seventy.com/Quintessence