



# MONTE ROSSA

FRANCIACORTA

MONTE ROSSA



## PRIMA CUVÉE BRUT

The winery's masterpiece, most well-known and representing Monte Rossa's visiting card, Prima Cuvée is obtained from Chardonnay and Pinot Nero grapes with a small percentage of Pinot Bianco.

Refined in the bottle for at least 20 months.

Distinguished by its simplicity translated into delicacy, immediacy, pure pleasure, fundamental elements for a Franciacorta of quality.

### FEATURES OF THE VINEYARD

#### PRODUCTION AREA:

Production Area: Franciacorta, Docg, Morainique Hills around the villages Bornato, Brescia, Cellatica, Erbusco, Monterotondo, Provaglio, Provezze Cologne, Passirano, Adro.

#### CRU:

19 cru distributed on 70 hectares of vineyard strategically arranged on all the Franciacorta territory.

#### GROUND STRUCTURE:

Glacial-Morainique of the hill areas.

#### USED VINES:

85% Pinot Chardonnay -10% Black Pinot - 5% white Pinot.

#### CUVÉE:

80% of wines obtained by grapes coming from our migliori best cru and 20% of vintage wines.

#### GROWING SYSTEM:

"Cordon Royat" at 70 cm from the floor.

#### VINEYARD LAYOUT:

2x1 m

#### GROWING DENSITY:

5.000 trees/ha.

#### AVERAGE LONGLASTING OF VINES:

9 years

### PRODUCTION FEATURES

#### AVERAGE GRAPE YIELD PER HECTAR:

Max 9 quintal per hectar.

#### GRAPE SELECTION:

On the vines by manual grape harvesting in boxes.

#### VINIFICATION:

Soft pressing of grapes selecting their best part for no more than 55% of yield.

#### FERMENTATION:

Part of it is fermented in steel tubs kept at controlled Temperature and part of it in oak barrels.

#### REFINING IN BOTTLE:

More than 24 months.

#### PRODUCTION:

200.000 - bottles having 0.75lt.



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