



FRANCIACORTA SALVÀDEK

This wine is produced only in the best vintages, exclusively using accurately selected grapes, coming from the oldest and best sun exposed vineyards of the Company. It is produced by 95% of Chardonnay grapes and 5% of reserve wine. The fermentation of the grape must is carried out partially in steel tanks and partially in oak barrels. The ferment refining lasts more than 40 months. This procedure gave origin to a Franciacorta wine having a strong personality. To emphasize its aggressive characteristic it has been named Salvàdek: this is a term deriving from Brescia dialect that means wild.

FEATURES OF THE VINEYARD

PRODUCTION AREA:

Franciacorta Docg, Monte Rossa hill in Bornato Village, Brescia

MICROCLIMATE:

Our vineyards are located in the passage zone of air currents developed from the heat exchange between the Padana Plain and the Iseo Lake

CRU:

9 cru distributed on 70 hectars of Vineyard strategically arranged on all the Franciacorta territory

GROUND STRUCTURE: Glacial-Morainique

VINEYAR

95% Chardonnay and 5% reserve wine

CUVÉE

95% Chardonnay and 5% reserve wine

GROWING SYSTEM:

"Cordon Royat" at 70 cm from the

VINEYARD LAYOUT:

2x1 m

DENSITY OF GROWING:

5.000 trees/ha

AVERAGE LONGLASTING OF THE VINES:

16/18 years

AVERAGE GRAPE YIELD PER

HECTAR:

max.: 90 q.li per Hectar

PRODUCTION FEATURES

SELECTION OF GRAPES:

On the vines by manual grape harvesting in boxes

VINIFICATION:

Soft pressing of grapes selecting their best part for no more than 58% of yield. Each cru is vinified in purity

FERMENTATION:

A part of it is fermented in steel tubs kept at controlled a temperature, and the remaining part in oak barrels

REFINING IN BOTTLE:

more than 40 months

PRODUCTION IN 2011:

25.000 bottles having a capacity of 0,75 lt

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