



MONTE ROSSA

FRANCIACORTA

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.

monterossa.com



Registered office

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Operational headquarters

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