



# MONTE ROSSA

FRANCIACORTA

## P. R. BRUT

Born to celebrate Monte Rossa's 35 years in business, with its name P.R. pays tribute to the company's founders: Paola Rovetta, a pioneer in Franciacorta since the 1970s and her husband Paolo Rabotti, promoter and founder of the Franciacorta Consortium and its first president.

It is the result of a passionate search for harmony between the breadth, structure complexity of the reserve wine (35%) and the elegance, persuasiveness, finesse that characterise the Chardonnay (65%). It represents the typical expression of the winery's production philosophy aimed at finding excellence not only in its vintage wines, but in its entire production.

### ORGANOLEPTIC CHARACTERISTICS

*Luminous straw yellow with green reflections. Precise, clean nose of white peach and lime, deep finish of white pepper and camphor. Compact and fine bubble on the palate, balance between acid and saline. Fresh almond finish.*

### FEATURES OF THE VINEYARD

#### PRODUCTION AREA:

Docg, Morainique Hills around the villages Bornato, Brescia, Cazzago San Martino, Passirano, Adro, Iseo, Rodengo Saiano.

#### CRU:

22 cru distributed on 78 hectares of Vineyards strategically arranged on all the Franciacorta territory.

#### GROUND STRUCTURE:

Glacial-Morainique typical of the Monte Rossa hill areas plus some sandy and clayey soil lands.

#### GRAPE VARIETIES:

Mainly Chardonnay.

#### CUVÉE:

65% of wines obtained by Chardonnay Of our best Cru and 35% of Reserve Chardonnay Wine.

#### GROWING SYSTEM:

"Cordon Royat" at 70 cm from the floor.

#### VINEYARD LAYOUT:

2x1 m

#### DENSITY OF GROWING:

5.000 trees /ha

#### AVERAGE LONGLASTING OF VINES:

18 years.

### PRODUCTION FEATURES

#### AVERAGE GRAPE YIELD PER HECTAR:

Max. 95 quintals per hectar.

#### 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 24 months.

#### PRODUCTION:

120.000 bottles of . 0,75 lt. capacity.

[monterossa.com](http://monterossa.com)



#### Registered office

Via Monte Rossa 1 rosso  
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#### Operational headquarters

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