



MONTE ROSSA

FRANCIACORTA

PRIMA CUVÉE BRUT

Historically, it is the company's first wine, for years the most popular and representative Franciacorta of Monte Rossa. Prima Cuvée is made from Chardonnay and Pinot Noir grapes with a small percentage of Pinot Blanc. It is aged for a minimum of 20 months in the bottle. It is distinguished by its simplicity, which translates into finesse, immediacy and pleasantness, all fundamental characteristics for a quality Franciacorta.



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:

12 years.

PRODUCTION FEATURES

AVERAGE GRAPE YIELD PER HECTAR:

Max 95 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 20 months.

PRODUCTION:

100.000 - bottles having 0.75lt.

monterossa.com



Registered office

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Operational headquarters

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