FRANCESCO BATTISTA
Riserva Crio-Rosé

Name:
Franciacorta DOCG Millesimato.

Grape variety:
100% Cryomacerated Pinot Nero grapes.

Harvest period:
first ten days of September.

Grape yield in wine:
45%.

Elevation period on the lees:
90 months.

Sugar dosage on disgorgement:
from 0 to 2 g/l.

Alcohol by vol:
13%.

A STEADY ESCALATION OF FLAVORS WITHIN THE GLASS

Deep pink color, bright and solid, despite its long aging.
On the nose this wine offers an elegant star, opening with flavors of ginger, gentian and mallow flowers, shortly followed by the sweetness of both nectarine peaches and almond. It then unleashes smoked notes of rosewood and aromatic vanilla tobacco, combined with mixed berries jam and cocoa beams, with are the typical flavors of pinot noir with its macerated on its skins.
On the mouth it reveals its freshness, provide by the juiciness cranberries and cherries, further enriched by herbs and spices. The overall structure is strong, powered by its surprising youthfulness, daring with its acidity, which is lively and steady. Thanks to maceration this wine is even more enjoyable thanks to its silky-like feel on the mouth, leaving the door open to further aging. Its finish is long and clean, with herbal fragrances of bush and resin.

Agriculture

- *Type of land:*
  - *Thin moraine, loamy and sandy substratum, gravely and pebbled, topsoil surface and rapid drainage.*
- *Cultivation system: Guyot.*
- *Number of plants per hectare: 5.000.*

Vinification

Only the best grapes of pinot noir from our premium vineyard in Monterotondo are employed in the making of this Franciacorta, the ultimate expression of the quality and passion as it pertains to the Bariselli family's experience in winemaking.
Dry ice is put into contact with the skin of our pinot noir grapes, all but ensuring the extraction of finest and freshest aromas, thus providing a delicate organoleptic profile, alongside a bright and intense color.
The first fermentation takes place within temperature-controlled stainless-steel tanks in which our Franciacorta base wine stands for the following eight months, until the blending of our cuvees in May.
In this instance the harvest takes places during the first ten days of September, allowing us to pick fresher grapes with slightly higher alcoholic content compared to our other wines, which is pivotal to support the full structure and stature of this one. As mandated by traditional method's standards the second fermentation is slow, taking its time to reach excellence whilst being kept under scrutiny every single day.
Each bottle goes through a minimum of 90 months aging on the lees to then being completed by neutral and pure disgorgement with the addition of a liqueur whose contents features no sugar and includes a supplementary dose of this very same wine. Given the long period of aging on the lees the absence of additional sugar guarantees the maximum expression of both the quality of our grapes and the passion infused within our work.

PAIRING OF WINE AND FOOD

Its strength makes it capable of pairing with many meat dishes, even those with medium-long cooking, capable as it is to complement spices and bold flavors. It is also a suitable match for refined risottos or pastas with rich and flavorful sauces. Worry not, you are not supposed toopen it immediately! The longer you wait the more it will evolve, qualifying itself for incredible pairing for a rosé, including furry game and long aged cheese.

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IN VIGNA DAL 1898