



Wijnfiche

## **Vigneti Cenci – Nelson Cenci – Extra Brut | Franciacorta DOCG Italy (FRANCIACORTA) –**

### **Domain**

#### **Vigneti Cenci**

It was Nelson Cenci – a physician and writer who served in the Alpini Corps – who came up with the idea of restoring La Boscaiola and its wines to their former splendour, thus breathing new life into a wine-making activity that has always characterised this little corner of the Franciacorta area.

### **Vinification**

Manual harvest with a strict selection of the grapes. Only the juice from the first pressing is used. The alcoholic fermentation takes place at a controlled temperature, followed by a minimum maturation of 48 months sur lie.

### **Taste**

This wine has a straw yellow color with green reflections. Refined in the pallet, with an extremely low dosage of just 3 grams.

### **Food pairing**

Oysters | Shellfish | Fish - shellfish | Crustacea | Aperitif

### **General information**

Type: Sparkling wine

Grape varieties: Pinot Blanc (20%), Chardonnay (80%)

Viticulture: Traditional

Storage (years): "+ 1-2"

Serving temperature: 6-8°C

pdf.general.flavour-profile: Light fresh dry

