



Wijnfiche

**Vigneti Cenci – Nelson Cenci –
L'Insolita Annata – Brut | Franciacorta
DOCG
Italy (FRANCIACORTA) – 2011**

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

Hand gathering and strict selection of the grapes. First fermentation under continuous temperature controlling system. Second fermentation in bottle according to Franciacorta method with ageing for at least 50 months on yeast. Really low dosage at 4gr/l of sugar.

Year specific information

Gilbert & Gaillard 2017 : gouden medaille

Taste

Straw yellow with intense golden shades. Intense aroma of white flowers and ripe yellow fruits. Wide and elegant with soft toasted notes.

Food pairing

Fish - Sole meunière | Veal - roasted with chanterelles | Aperitif

General information

Type: Sparkling wine

Grape varieties: Pinot Blanc (20%), Pinot Noir (10%), Chardonnay (70%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 8°C

pdf.general.flavour-profile: Complex dry

