



Franciacorta Millesimato DOCG



- Azienda Agricola Lo Sparviere lies in Monticelli Brusati, in the heart of Franciacorta: its name derives from the image of a **sparrow hawk depicted over the majestic fireplace** inside the manor house hall dating back to the sixteenth century, the historic heart of the winery.
- Lo Sparviere is owned by **Mrs Monique Poncelet Gussalli Beretta, a resolute woman who was determined to recover the history and charm of this ancient corner of Franciacorta.** Mrs Poncelet inherited her passion for the land and the vineyard from her father-in-law, lawyer Franco Gussalli, whose family played a leading role in the agricultural activities in Franciacorta for generations.
- Today, Lo Sparviere consists of more than 60 hectares of property, 30 of which are planted to **Chardonnay and Pinot Noir, all cultivated organically since 2013.**

Varietal: 100% Chardonnay

Appellation: Franciacorta Millesimato DOCG

Production Zone: Provaglio d'Iseo, close to the lake, in the North Center of Italy; altitude 200 mt a.s.l.

Soil: Marl with a prevalence of silt and red clay

Vinification: Hand harvest, the grapes are refrigerated for 24-36 hours to improve varietal aroma. Gentle, whole-cluster pressing, fermentation is carried out at 16°C to preserve varietal aromas

Maturation: 6 months sur lie in stainless steel tanks. Part of the base wines undergoes the malolactic fermentation. Second fermentation in bottle and additional 48 months on lees.

Franciacorta Brut Millesimato is exclusively produced with Chardonnay grapes from 20 years old vineyards. Elegant stylish Franciacorta, the palate showcases the perfect marriage of complexity, sapidity, and fine balance, concluding with a clean, dry finish.



100% ORGANIC



OLD VINES

- *Bright straw yellow. Biscuit like-notes at the outset evolve towards smooth notes of acacia honey, candied fruit and beeswax. On the palate, crisp, lengthy and well balanced, with a touch of citrus.*
- *Serve with aperitifs or throughout the meal. Delicious with formal first courses, such as baked pastas and creamy risottos; intriguing paired with raw seafood.*

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