



- APPELLATION:** Franciacorta D.O.C.G.
- VARIETALS:** 70 % Chardonnay
30 % Pinot Nero
- VINEYARD:** 400 plants per hectare
- VITICULTURE:** Grapes are carefully picked by hand and placed in small wooden boxes.
- VINIFICATION:** Maceration using a superior quality of yeast for 48 months then fermented in oak barrels.
- AGING:** The wine is refined using the natural fermentation method in the bottle, typical of the Franciacorta area.

Monte Rossa Franciacorta Cabochon Brut

The **Azienda Agricola Monte Rossa** is housed in a 16th century villa surrounded by 75 acres of vineyards in the heart of **Franciacorta** on the top of a moreanic hill. **Monte Rossa** is a family- owned and operated firm, managed by Emanuele Rabotti with the help of his parents Paolo and Paola. “Monte Rossa is one of the stars of the Franciacorta wine scene again this year. Indeed, one should say the Italian wine scene, given the spectacular performance of the bubbly from this estate.” (Gambero Rosso *Vini d’Italia* 2000).

Franciacorta Cabochon Brut is the most prestigious and celebrated of the Monte Rossa wines. It has been awarded the most exclusive of awards offered to Italian wines, the “Tre Bicchieri” (Three Glasses) award. The color is a wonderful yellow with gold reflections that give it a regal appeal. Soft, full and very persistent, the resulting taste is a very complex one with hints of tobacco and spices.