



CorteBianca

AS NATURAL AS LIFE

## CorteBianca ExtraBrut

Vintage 2011 - "Tempo Evolutivo"

### Colour

Pale bright gold.

### Perlage

Continuous and persistent with very fine bubbles, fine, compact and creamy foam.

### Flavour

Of newly ripe fruit, of little berries (raspberry and cranberry), of yellow and white flowers, of agumated and slightly honey-flavoured jelly, of slightly vanilled biscuit.

### Taste

Elegant and harmonious opening, with a freshly acid vein that perfectly marries with the wine's structure, which is tasty, almost saline. Complex aftertaste with notes of fresh fruit, with a delicate presence of almond and hazelnut, and a slightly agumated and vanilled honey-flavoured finale.

### Matching suggestions

All shellfish and fruits-de-mer (oyster especially), both lake- and river-fish (either "white", "in cartoccio" or soups), fat poultry (capon). More challenging matches: caviar and bird game (woodcock, snipe and quail).

Vintage	2011
Grapes	95% Chardonnay, 5% Pinot nero
Winemaking	Gentle pressing, fermentation in temperature-controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	54 months on lees
Alcohol	12%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hectare	80 quintals



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FRANCIACORTA EXTRA BRUT MILLESIMATO 2011

54 MESI DI AFFINAMENTO SUI LIEVITI  
E UN LUNGO **TEMPO EVOLUTIVO** IN BOTTIGLIA

www.corte-bianca.it

Prodotto da CorteBianca  
Provaglio d'Iseo, Italia  
Prodotto in Italia  
Bottiglie prodotte: 4000  
Allevamento: Guyot

750ml e

8 051040 360014

Alc. 12,5% vol

VINO BIOLOGICO

Organismo di Controllo  
autorizzato dal MIPAAF  
IT BIO 009  
Agricoltura UE  
Operatore controllato n.B451

CONTIENE SOLFITI  
CONTAINS SULPHITES  
ENTHÄLT SULFITE

ORGANIC  
WINE

IT BIO 015 1717

