

# CorteBianca

AS NATURAL AS LIFE

## CorteBianca ExtraBrut

### Colour

Pale bright gold.

### Perlage

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

### Flavour

Of slightly unripe fruit (ananas, mango and apricot), of fully ripe white peach, of little berries (raspberry and cranberry), of yellow and white flowers (lime tree, honeysuckle, acacia), of slightly vanilled biscuit, of agrumated (bitter orange) and slightly honey-flavoured jelly..

### Taste

Elegant and harmonious opening, with a freshly acid vein that perfectly marries with the wine's structure, which is savory and of great fulness and length. Complex aftertaste with notes of fresh fruit (citrus and white peach), with a delicate presence of young almond and hazelnut, and a slightly agrumated and vanilled honey-flavoured finale.

### Matching suggestions

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

Vintage	N.V.
Grapes	95% Chardonnay, 5% Pinot nero
Winemaking	Gentle pressing, fermentation in temperature - controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	at least 24 months on lees
Alcohol	12,5%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hectare	90 quintals

*"CorteBianca is an exciting new Franciacorta house. Currently they make their own wine from only a part of the 4.5 hectares they cultivate, all certified organic. A very impressive beginning, with a lovely, creamy/yeasty, refined style. Classy presentations.*

(Tom Stevenson - 2014 Christie's Champagne & Sparkling wine guide)

ORGANIC  
WINE



IT BIO 009 B451

PRODUCT  
OF ITALY



FRANCIACORTA

CorteBianca

EXTRA BRUT

CorteBianca  
FRANCIACORTA EXTRA BRUT

Prodotto da CorteBianca - Provaglio d'Iseo - Italia  
Prodotto in Italia - Allevamento: Guyot

Preservare un microcosmo rispettandone la natura, e considerare il vigneto come un ecosistema interrelato alle altre forme di vita: questo per noi significa produrre vino in modo naturale.



VINO BIOLOGICO  
Organismo di Controllo autorizzato dal MIPAAF  
Agricoltura UE  
IT BIO 009 - Operatore controllato n°B451

www.corte-bianca.it

750ml e

CONTIENE SOLFITI  
CONTAINS SULPHITES  
ENTHÄLT SULFITE

Alc. 12,5% vol