



Vigneti Cenci - Nelson Cenci - Extra Brut | Franciacorta DOCG Italy (FRANCIACORTA) —

Domain

Vigneti Cenci

The Vigneti Cenci vineyards are located in Cologne, in the Franciacorta area, and are spread across the foot of Monte Orfano, a splendid promontory that cradles our vines and brings character to our grapes. Monte Orfano is south-facing and benefits from mineral subsoil, making it the perfect terroir for maturing our Pinot Bianco grapes, the jewel in our winery's crown. 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

Manual harvest with a strict selection of the grapes. Only the juice from the first pressing is used. The alcoholic fermentation takes place at a controlled temperature, followed by a minimum maturation of 48 months sur lie.

Taste

This wine has a straw yellow color with green reflections. Refined in the pallet, with an extremely low dosage of just 3 grams.

Food pairing

Oysters | Shellfish | Fish - shellfish | Crustacea | Aperitif

General information

Type: Sparkling wine

Grape varieties: Chardonnay (80%), Pinot Blanc (20%)

Viticulture: Traditional Storage (years): "+ 1-2" Serving temperature: 6-8°C Taste profile: Light fresh dry



