



Wijnfiche

**Vigneti Cenci – Nelson Cenci –
L'Insolita Annata – Brut | Franciacorta
DOCG
Italy (FRANCIACORTA) – 2015**

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

Vineyard located on the slope of Monte Orfano, South-West exposure. Only must from the first pressing used. Temperature-controlled fermentation. Second fermentation in the bottle, followed by ageing on the lees for at least 50 months.

Year specific information

Gilbert & Gaillard 2017 : gouden medaille

Taste

Pale straw-yellow, with golden reflections and subtle perlage. Immediately opens with sweet, toasted, crusty bread notes on the nose, followed by acacia flowers and fresh, fleshy apple, white peach, white mulberry, pineapple, orange and cedar notes, with a distinctly mineral, chalky sensation running through the bouquet. Fresh, creamy, full-flavoured mouthfeel, with medium body and good balance. At the back of the throat, consistent with the initial impression, with the citrus and mineral notes coming through more clearly. Pleasing almond finish.

Food pairing

Fish - Sole meunière | Aperitif | Calfmeat

General information

Type: Sparkling wine

Grape varieties: Pinot Blanc, Pinot Noir, Chardonnay

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 8-10 °C

Taste profile: Complex dry

