## Wijnfiche



# Vigneti Cenci - Nelson Cenci -L'Insolita Annata - Brut | Franciacorta DOCG Italy (FRANCIACORTA) — 2011

#### **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**

Hand gathering and strict selection of the grapes. First fermentation under continuous temperature controlling system. Second fermentation in bottle according to Franciacorta method with ageing for at least 50 months on yeast. Really low dosage at 4gr/l of sugar.

## Year specific information

Gilbert & Gaillard 2017 : gouden medaille

#### **Taste**

Straw yellow with intense golden shades. Intense aroma of white flowers and ripe yellow fruits. Wide and elegant with soft toasted notes.

## **Food pairing**

Fish - Sole meunière | Veal - roasted with chanterelles | Aperitif

## **General information**

Type: Sparkling wine

Grape varieties: Chardonnay (70%), Pinot Blanc (20%), Pinot Noir (10%)

Viticulture: Traditional Storage (years): > 10

Serving temperature: 8°C Taste profile: Complex dry

