

CABOCHON

FRANCIACORTA

Follow the star and make a wish.

Cabochon constellation was born from a wish: the search, started in 1985, for a more attentive selection of cru from Monte Rossa hill, and for a new wine-making system, which introduced oak barrels for the first fermentation of the must. Cabochon is the peak of an emotional and honest path, a desire which, combined with determination, has become a shiny starry sky.

**STELLATO BRUT
MILLESIMATO**



**BRUT
MILLESIMATO**



**DOPPIOZERO
BRUT NATURE
MILLESIMATO**



**FUORISERIE
ROSÉ**



**FUORISERIE
BRUT**



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CABOCHON

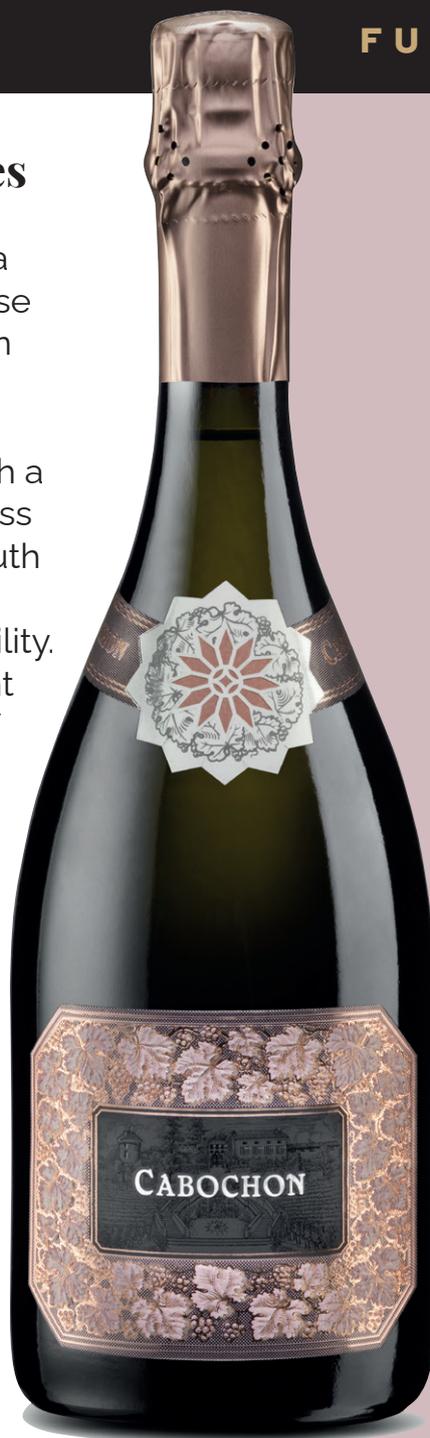
FRANCIACORTA

ROSÉ BRUT

FUORISERIE N° 07

Organoleptic features

To the eye it appears with a pastel pink colour, like a rose petal. On the nose, it has an almost vegetal touch, with hints of yellow peach, thin but long hints of peony with a balsamic finish and spiciness of white pepper. In the mouth it immediately reveals its compactness and digestibility. It is fresh, crispy, with a light saline finish and a return of clementines.



PRODUCTION AREA:

Franciacorta Docg, Morenic hills in the district of Bornato, Brescia

MICROCLIMATE:

Monte Rossa hill is part of the crown of hills on the south side of Iseo lake, hills which define the beginning of the sub-alpine area and separate the lake from the Po valley. The vineyards are therefore in an area of the pass with air streams developed from the thermal exchanges between the Po valley and Iseo lake

CRUS:

Pratone, Barek, Brolo, Palo, Nespoli

SOIL STRUCTURE:

glacial moraine

VINES USED:

Chardonnay 54%, Pinot Nero 46%

CUVEE:

80% wines from historical crus and 20% reserve wine

TRAINING SYSTEM:

spurred cordon at 70 cm from the ground, Guyot

PLANTING SIXTH:

2 x 1 m

PLANTING DENSITY:

5,000 plants/ha

AVERAGE AGE OF THE VINES:

20 years

AVERAGE GRAPE YIELD

PER HECTARE:

max 85 quintals per hectare

SELECTION OF GRAPES:

selection made in the vineyard with manual harvesting in 20 kilograms baskets

VINIFICATION:

soft pressing of the grapes with selection of the best part of the must for no more than 48% of the yield. Each cru is vinified separately

FERMENTATION:

in 220 litres oak barrels from September to February

AGING:

over 40 months

cabochoon1987.com



Registered office

Via Monte Rossa 1 rosso
Bornato di Cazzago San Martino (BS)
Italy

Operational headquarters

Via per Ospitaletto 131
Cazzago San Martino (BS) Italy
tel. +39 030 725066