



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

BRUT MILLESIMATO

2016

Organoleptic features

Cabochon Brut 2016 is the vintage Brut of the Cabochon family. Golden yellow colour, fine and persistent perlage. The nose reveals hints of hazelnuts, pastry, sultanine, light coffee and toasted notes. In the mouth it is a full-bodied wine, generous, with great complexity, balanced with acid and salty finish characterized by exotic fruit notes.



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:

70% Chardonnay and 30% Pinot Noir

CUVEE:

100% wines obtained from best crus

TRAINING SYSTEM:

spurred cordon at 70 cm from the ground, Guyot

PLANT LAYOUT:

2 x 1 m

PLANTING DENSITY:

5,000 plants/ha

AVERAGE AGE OF THE VINES:

18 years

AVERAGE GRAPE YIELD PER HECTARE:

max 85 quintals per hectare

SELECTION OF GRAPES:

manual harvesting in 15 kg cassettes

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 250 liter oak barrels between September and February

AGING:

48 months in the bottle

2016 VINTAGE PRODUCTION:

3,000 0.75 l bottles

cabochon1987.com



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