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

DISCOVER CABOCHON FIRMAMENT

CLICK HERE

CABOCHON

FRANCIACORTA

Organoleptic features

Yellow color with green reflections, fine and persistent perlage. Extremely generous wine with very elegant aromas which are expressed in a beautiful sequence: honey, linden, bergamot, spices, especially cinnamon, yellow fruit, mango and apricot; hint of notes of coffee. In the mouth it is a wine of great elegance with nice freshness balanced by hints of evolution. Wine of great longevity.

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 crus

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:
16 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 litres oak barrels from September to February

AGING TIME IN THE BOTTLE:
9 years

PRODUCTION OF THE YEAR 2012:
2,000 bottles of lt. 0.75