



# 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

FUORISERIE N° 025

## Organoleptic features

Brilliant golden yellow with hints of lime peel, very fine perlage. On the nose, notes of dried white flower, ripe apricot and in the closing a wild note of cedar thyme, saffron and strawberry tree. Dense palate with full, compact and crisp bubbles. Elegant and very pleasant drinking: definitely a cuddle.



### 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

### GRAPES USED:

70% Chardonnay and 30% Pinot Noir

### 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

### 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:

over 36 months

[cabochoon1987.com](http://cabochoon1987.com)



#### Registered office

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#### Operational headquarters

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