



**FRANCESCO
BATTISTA**
Riserva

Denomination:
Franciacorta DOCG.

Grape varieties:
65% Chardonnay, 35% Pinot Nero

Harvest period:
first ten days of September

Grape yield in wine:
45%.

Yeast elevation period:
90 months

Sugar dosage at disgorgement:
from 0 to 2 gr/L

Alcohol Content:
13%.

THE TWO-FACED JANUS

Janus, in the Roman religion, was the God of beginnings and was depicted with two faces since he was able to see the future and the past, in line with the first Riserva of the company that, in its name, recalls its past but looks to the near future with courage.

THE WONDERFUL PALATE

An excellent intense and bright straw-yellow colour, with minute effervescence and great persistence, a slow and constant ascent; the aroma is approached with moderation, it is not explosive, it gains with the wait, revealing the warm and dry character of great vintages; yellow peach, hay, almond milk, small balsamic hints that recall wild fennel can be perceived; on the palate, the deep, salty notes dominate; it is structured but, at the same time, slender, almost lean due to the burst of acidity and salinity; it is a wine with very great persistence, which leaves a memory of liquorice and gingerbread.

Agriculture

- ◆ *Type of land*
Distal colluvial: deep, no or few rock fragments, loose texture on the surface, at depth clay loam, neutral to sub-alkaline reaction, poor drainage
- ◆ *Training system: Guyot*
- ◆ *Number of stumps per hectare: 5.000*

Vinification

Only the best grapes are selected by hand to create this Franciacorta, the utmost expression of the quality, passion and experience in wine making of the Bariselli family.

The first fermentation takes place in temperature-controlled stainless steel tanks, where the Franciacorta base will then rest for at least 8 months before blending.

The harvest, in the first ten days of September, makes it possible to gather fresh grapes with a slightly greater alcohol content than other products, which helps support the full and substantial structure of this product.

The second fermentation, in the bottle according to the traditional method, is slow and kept under control day by day.

Each bottle remains in elevation on the yeasts, on average, for 90 months, ending with a neutral and pure dégorgement with a liqueur of zero sugar dosage and with the use of the wine itself, which enables the utmost expression of the quality of the grape and the passion for the work carried out.

FOOD-WINE COMBINATIONS

An extremely versatile wine, its fresh, lively elements can be used to counterbalance rather sweet foods, such as crudités of fine crustaceans, or its structure and strength make it a good accompaniment to certain dishes of sweet and aromatic meats, such as duck breast or even manifestly spicy foods.



IBARISÈI
IN VIGNA DAL 1898