

DEMETRA

Franciacorta Extra Brut DOCG
Millesimato

Sinuous and secure, the bearing of a goddess. Delicate lips and sharp tongue, it achieves a balance between grains of salt and white flower petals at the height of their splendour.

Grapes: Chardonnay 70%, Pinot Nero 20%, Pinot Bianco 10%.

Yield: 75 quintals/hectare.

Harvest: Only grapes from the MIRABELLA vineyard (Paderno Franciacorta), the most expert (30 years), with a low yield for a higher quality. A Cuvée dedicated to Demetra, the goddess of abundance, image and emblem of the company.

Wine-making: Low yields in pressing (60-65%), selected yeast, fermentation at 18-20 °C for a full-bodied and sophisticated basic wine.

Refinement: No less than 55 months for a bouquet of greater intensity and persistence. Disgorged and left to rest for another 6 months before tasting.

Colour: Gold, the noblest of all colours.

Bouquet: intense notes of freshly baked bread and yeast blended with ripe yellow fruit and sweet flowers.

Flavour: Well-defined, dry and slightly bitter all combined to denote a great harmony.



BACCHANAL WINE IMPORTS INC.

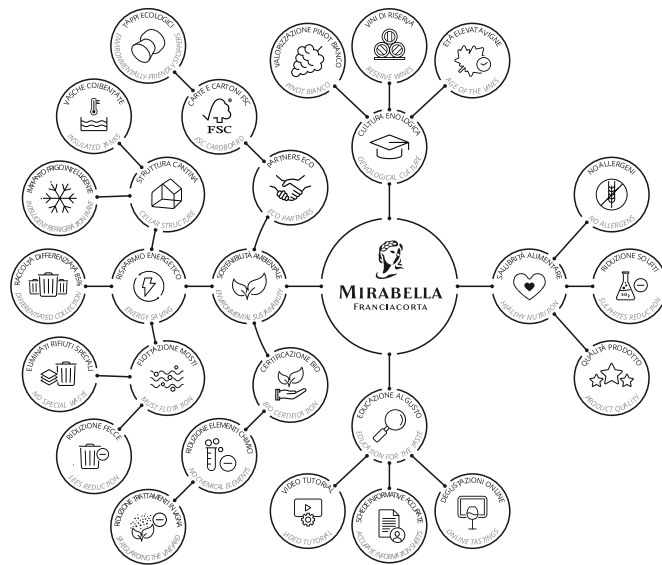
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Our every step, our every choice is the outcome of experience, passion, research and care. Like every Franciacorta, Mirabella is the utmost expression of the respect we have for our territory. This is our commitment, this is our style.



MIRABELLA
FRANCIACORTA