



# UBERTI

*Viticoltori dal 1793 in Erbusco*

## **FRANCIACORTA Non Dosato SUBLIMIS**

**AREA OF PRODUCTION:** The Franciacorta hills, precisely in Cazzago S.M. – Calino (210/220 m. above sea-level) belonging to the Uberti Farm.

**GRAPES USED:** 100% Chardonnay.

**PRODUCTION PROCESS:** After the hand-harvesting of the bunches, strictly selected in the destined piece of ground, follows a light pressing. The fermentation of the must totally occurs in natura oak containers (Hl. 32 rats), free from transfers of spicy notes and toasting. Only after a long period (at least 60 months) in touch with its yeasts, it is suggested in the only type “Not measured out”.  
The bottles produces ar then numbered.

## **ORGANOLEPTIC CHARACTERISTICS**

Pale yellow colour, still with greenish tints; abundant and creamy froth; fine and persistent perlage; intense scent, the effluvioms tracing to wood are almost imperceptible; it shows pleasant evolutionary notes to the taste, the particular softness and roundness is surprising and it is certainly not due to the presence of sugars.

Alcoholic content: 13,50%.

Total acidity: 6%.

Serve it at a constant temperature of 8°-10°C, in glasses of discreet dimensions and with long stem. It is a kind of conceited wine, maybe unique in its sort, it would always like to create pleasant sensations.

## **AVAILABLE FORMATS:**

Bottle 0,750 lt., Magnum 1,50 lt.

Vintage 2004