



Monzio Compagnoni

NV | Franciacorta Brut 'Cuvee alla Moda' | DOCG



MONZIO COMPAGNONI
FRANCIACORTA

Located in Adro on the beautiful hills of Franciacorta, in a farmhouse dating back to the 1400s, Monzio Compagnoni Azienda Agricola is now considered one of the most dynamic wineries operating in Franciacorta. For 30 years, winemaker Marcello Monzio Compagnoni has perfected his expressions through a combination of technological innovation, traditional winemaking experience, and passion for his craft. Perfectly capturing the essence of the Monzio Compagnoni approach is the Franciacorta Brut 'Cuvee alla Moda'. Fresh, with an extremely fine perlage, the attention to detail comes to life in notes of vanilla, apple, peach, florals, and characteristic hints of fresh baked bread.

Region & Classification

|country| Italy

|region| Lombardia

|sub-region| Franciacorta

|classification| DOCG

Wine Data

|varietals| 10% Pinot Noir, 90% Chardonnay

|alcohol| 12.5%

|pH| 3.12

|acidity| 6.3 g/L

|residual sugar| 5 g/L

Terroir & Cultivation

|soil| Clay, limestone, chalk

|elevation| 300m

|farming practices| Organic farming practices

|harvesting| Handpicked, mid-August

|age of vines| 20-25 years

|yield| 65 hl/ha

Vinification & Aging

|blending| Component varietals vinified separately prior to blending using 30% reserve wine

|fermentation| Fermented in stainless steel tanks and used French oak barrels with selected yeasts at a controlled temperature of 16-18° C

|aging| 18-24 months

|production| 15,000 bottles

