



# Monzio Compagnoni

NV | Franciacorta Rose '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 Rose 'Cuvee alla Moda'. Fresh with lively acidity, this beautiful rose sports an extremely fine perlage and bold notes of fresh red berry fruit, warm vanilla, and toasted almond persisting on a lengthy finish.*

## Region & Classification

|country| Italy

|region| Lombardia

|sub-region| Franciacorta

|classification| DOCG

## Wine Data

|varietals| 65% Chardonnay, 35% Pinot Noir

|alcohol| 12.5 %

|pH| 3.15

|acidity| 6.3 g/L

|residual sugar| 4 g/L

## Terroir & Cultivation

|soil| Clay, chalk, limestone

|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 10% reserve wine

|maceration| Skin contact fermentation on 10% of the Pinot Noir; some post-fermentation maceration

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

|aging| 24 months

|production| 10,000 bottles

