



MONZIO COMPAGNONI  
FRANCIACORTA

## BRUT MILLESIMATO

0,75 LT

### TYPE OF TASTE

Brut a dosage of around 5 grams liter

### Designation of Origin

Controlled and Guaranteed  
Franciacorta

### Blend

80% Chardonnay e 20% Pinot Noir

### Alcohol content

12,5°

### Permanence on the lees

30 to 48 months

### Color

Straw yellow with a slight hint of green

### Bouquet

What stands out are the clear, sustained notes of bread crust, biscuit, dried fruit ( toasted almonds in particular ) alongside more delicate hints of golden apples and pears, with remarkable richness and envelopment.

### Taste

The fresh, acidic sensations are balanced by a hint of vanilla and, more on the nose, of apple, which fills and accompanies the palate for a long time; the finish in the mouth, however, becomes gritty again.

### How to serve

Serve at 6-8 °C



ENJOY WITH...

Ideal as an aperitif, it is also an excellent accompaniment to elaborate dishes - with sauces and bases, but without tomatoes - based on fish and white meat.