



## DOSAGGIO ZERO

Franciacorta Dosaggio Zero

Vintage 2015

Chardonnay 90% and Pinot Blanc 10%

Production 20.000 bottles

Aging on the lees 30 months

Aging on the lees after disgorging  
at least 4 months

Alcohol 12% v/v

Sugar (grape sugar) 0 g/l

The Zero Dosage is produced with grapes from the terraced vineyards of Montorfano, adjacent to the winery's headquarters, and from the Capriolo vineyards.

The ancient and ferrous lands of the Montorfano characterize this wine with minerality and flavor that are added to the richness of the grapes that is harvested to a perfect phenological ripening.

It is the only Franciacorta that is produced by the company every year, harvest after harvest.

Arcari + Danesi since 2008 begins to produce Franciacorta with the solouva method (without exogenous sugars). The method is based on a simple concept: the grape is a fruit and as such it must be harvested when it is ripe.

The harvest takes place when the grapes are phenologically ripe then, compared to a classic method

where the harvest is forced by man to technological maturity (the grapes are harvested according to the level of acidity and sugar content) that of the solouva method is postponed.

After harvesting, pressing takes place in a soft way, to preserve the acidity of the must as much as possible. In all the phases of vinification – in the primary and secondary fermentation and in the addition of any dosage syrup – self-produced sugar (in the form of frozen must) is used in order to obtain a product that is the natural expression of the fruit, without having to use exogenous sugars (sucrose or mcr).