



CORO DELLE MONACHE

Franciacorta Extra Brut

Vintage 2013

Pinot Noir 100%

Total production 6.500 bottles

Aging on the lees 62 months

Aging in the bottle after disgorging 12 months

Alcohol 12% v/v

Sugar (grape sugar) 2 g/l

The name Coro delle Monache wants to be a tribute to Brescia, the birthplace of Nico Danesi and Giovanni Arcari.

The Coro delle Monache is one of the buildings of the UNESCO World Heritage complex of the Santa Giulia Monastery. Dating back to the fifteenth century and richly frescoed by the artists Floriano Ferramola and Paolo da Caylina Il Giovane, this space of the Church of San Salvatore allowed the cloistered nuns to attend religious services while preserving their isolation. It is a unique, rich and precious environment, one of the most beautiful places in Brescia.

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).