

Derbusco Cives

Italy - Lombardy - Erbusco (BS)



Derbusco Cives
Franciacorta

Ownership/Founders Luigi Dotti, Stefano Pedrotti, Dario and Giuseppe Vezzoli, Maria Paola Redoglio

Start of Activity 2004

Vitiviniculture Traditional

Hectares 8

Bottles produced 65.000

FRANCIACORTA BRUT BLANC DE BLANC

100% Chardonnay

Production area: Franciacorta Erbusco

Terrain: sassoso

Harvest: manual

Vinification: Produced exclusively from chardonnay grapes and using only the first flower of the crush

Refinement: 40 to 48 months in contact with yeasts

Color: giallo paglierino con riflessi dorati

Fragrance: the scent envelops with its complexity, opening with citrus and white flowers, followed by more evolved notes of ripe yellow fruit, hazelnut and yeast

Flavor: taste is harmonious and round, supported by very fresh acidity and elegant perlage that caresses the palate for a long time

Alcoholic Grade: 12,5% vol



Five friends having dinner together: that is how Derbusco Cives project started. The name itself demonstrates its connection with the soil and the tradition. The company was inaugurated in Spring 2010 when the first bottles "dégorgé" at the end of 2009 were placed on the market, and a new adventure began. 6 wines that comes from 12 hectares in Erbusco: long period sur lie and all with low sugar residuals. The winery follows the "Solo Uva" method, created in 2012 by the team Enoconsulting from Brescia: the grapes are harvested when full ripeness is achieved and then softly pressed. The grapes sugar will be enough for both first fermentation and the prise de mousse. These are the fundamentals of Derbusco Cives, a reality born of the desire to make quality without compromise that has already established itself for the great depth of its wines and above all for the finesse of its bubbles.