

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 DOPPIO
ERRE DI

88% Chardonnay, 12% Pinot Noir

Production area: Franciacorta Erbusco

Terrain: sassoso

Harvest: manual

Vinification: Only the flower must from the pressing is used for production

Refinement: part of the wine ages in barriques and, after draught, matures on the lees for 30 to 40 months. Double Erre Di stands for Delayed Degorgement Recently Degorged, signifying that degorgement (i.e., the final stage of Franciacorta production), following several months of aging, is purposely delayed to ensure that this wine has maximum freshness

Color: Deep straw yellow with various greenish reminiscences

Fragrance: Intense, fine and articulate with notes of yeast and ripe fruit (apple, pear, peach) with a touch of vanilla

Flavor: Full, concentrated, with not too invasive bubbles on the palate. Soft and pleasant in the final aftertaste

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. Derbusco Cives, a new producer born to create quality without compromises that has already demonstrated the finesse and elegance of its wines.