# Derbusco Cives

**Italy - Lombardy - Ebrusco (BS)**

## 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:** giallo paglierino intenso con varie reminiscenze verdoline
**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

**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

Erbusco
Brescia

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.