

Derbusco Cives

Italy - Lombardy - Ebrusco (BS)



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:** 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



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. All this is done according to the 'Solo Uva' method, created in 2012 by Giuseppe Vezzoli together with the Brescia-based Enoconsulting Team, which begins with the harvesting of fully ripe grapes and then soft pressing. The grapes sugar will be enough for both first fermentation and the prise de mousse. These are the foundations of Derbusco Cives, a company born from the desire to produce uncompromising quality, which has already made a name for itself thanks to the great depth of its wines and, above all, the finesse of its bubbles.