

## **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 LE MILLÉSIME

Chardonnay 75%, Pinot Noir 25%.

Production area: Franciacorta Erbusco

Terrain: sassoso Harvest: manual

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

production

**Refinement:** a preponderant portion of the wine ages in barrels

and after draught ages on the lees for about 44 months

Color: giallo paglierino, oro antico

Fragrance: Rich and multifaceted with tones of fruit, ripe fruit

and flowers

Flavor: rich and round with fruit and yeast tones

Alcoholic Grade: 13% 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.