CUZZIOLGRANDIVINI

Derbusco Cives

Italy - Lombardy - Ebrusco (BS)



Derbusco Cives
Franciacorta

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

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



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.