

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 PAS DOSÉ
DECEM ANNIS

100% Pinot Noir

Production area: Franciacorta Erbusco

Terrain: Terreni di origine morenica

Harvest: manual

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

Refinement: after draught aging on the lees 10 years

Color: Giallo intenso dalle mille sfumature dorate

Fragrance: Broad and rich nose, it attracts with roasted almond and coffee sensations, enveloping notes of yeast and bread crust, and intense ripe fruit

Flavor: The palate is complex, long, full, with enveloping roundness and supported by lively savoriness; flavors are pronounced and well paced, from yeast to toastiness to fruit and chocolate. Infinite persistence

Alcoholic Grade: 12% 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.