

# 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:** Intense yellow with a thousand golden hues

**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. 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. Derbusco Cives, a new producer born to create quality without compromises that has already demonstrated the finesse and elegance of its wines.