



VINITY
WINE COMPANY

Pietraluce Franciacorta Brut

Overview

- Grown across three complementary vineyards in Timoline, Capriolo, and Passirano, this is pure Chardonnay, hand-harvested and gently pressed to preserve every ounce of clarity and finesse. After soft pressing and cool fermentation, the base wine rests on its lees with regular bâtonnage through the winter before undergoing secondary fermentation in bottle — then waits. And waits. A minimum of 24 months on the lees, often well beyond, coaxes out layers of complexity while a deliberately low dosage lets the wine's natural precision shine through, unmasked.

Appellation: Franciacorta DOCG Brut

Type: Sparkling white

Varietal: 100% Chardonnay

Winemaking and Vineyard Notes

Location: Three estate vineyards — Timoline (Corte Franca), Capriolo, and Passirano

Vine age: 21 years; **Vines per hectare:** 4,500.

Yield per hectare: 90 quintals; **Yield hectoliter/hectare:** 50 hl.

Growing system: Guyot.

Soil: Fluvio-glacial, moderately deep limited by gravelly-sandy substrate.

Harvest: Hand-picked.

Vinification: Soft pressing at controlled temperature at 15–16°C.

Aging: In steel tanks with bâtonnage interventions until the secondary fermentation in bottle scheduled for the end of winter. The aging on the lees is never less than 24 months and followed by disgorgement. The bottle sits for a few months in the winery before release.

Tasting Notes

Color: Pale straw yellow with fine, persistent bubbles.

Bouquet: Elegant and precise — citrus, green apple, and white flowers layered with toasted brioche and fresh almond from extended lees aging.

Palate: Crisp and refined with a fine, persistent perlage. Balanced acidity and low dosage let the mineral character of the morainic soils shine through. Clean, dry finish with notable length.

Alcohol: 12.5%; **Dosage:** 3 gr.; **Serving temperature:** 8/10° C (46–50 F).

Food Pairing

Excellent as an aperitivo, and versatile at the table with fresh seafood, sushi, soft cheeses, and light appetizers. Also lovely with local cured meats and cheeses.



Pietraluce is a rising star in the heart of Franciacorta, Lombardy, founded by the Savoldi family and led by owner Marika Bertoli. Farming 8 hectares across three complementary vineyards in Timoline, Capriolo, and Passirano, the estate focuses almost exclusively on Chardonnay, crafting elegant traditional-method sparkling wines from mineral-rich, glacial soils near Lake Iseo. Guided by a philosophy of minimal intervention—low chemical use, gentle pressing, and low dosage—Pietraluce ("light stone") produces wines of remarkable clarity and precision.