



VINITY
WINE COMPANY

Pietraluce

Franciacorta Dosaggio Zero

Overview

- Chardonnay in purezza from parcels across several Franciacorta zones, hand-picked and whole-cluster pressed. The base wine ferments cool in steel at 15–16°C and is held on its fine lees with bâtonnage, building texture before the tirage rather than after it. A minimum of thirty-six months sui lieviti — twice the non-vintage requirement of the DOCG — then disgorged non dosé. No liqueur d'expédition, which leaves the acidity and the autolytic character entirely exposed: brioche and toasted hazelnut, green apple and citrus pith, a saline, chalk-driven finish with no residual sugar to soften the line.

Appellation: Franciacorta DOCG Brut

Type: Sparkling, White

Varietal: 100% Chardonnay

Winemaking and Vineyard Notes

Location: Zone: Franciacorta — Località Boschi, Calino, Cazzago San Martino (Brescia)

Vine age: 16 years.

Vines per hectare: 4.500.

Yield per hectare: 80 quintals.

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 batonnage interventions until the secondary fermentation in bottle scheduled for the end of winter. The aging on the lees is never less than 36 months and followed by disgorgement. The bottle sits for a few months in the winery before release.

Tasting Notes

Color: Pale gold with a fine, persistent bead.

Bouquet: The long lees contact shows first — brioche, toasted hazelnut and a savory, almost saline depth — layered over green apple, white peach and citrus zest.

Palate: With no dosage to round it, the palate arrives dry and linear, driven by acidity and a chalky, mineral grip through a long finish. Texturally creamy from the bâtonnage but never soft.

Alcohol: 12.5%. **Serving temperature:** 8/10° C (46-50 F). Recommend in a wine glass rather than a flute.

Food Pairing

Oysters and raw shellfish, crudo, sushi, fried seafood and fritto misto, risotto, aged Parmigiano, or as an aperitivo.



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.