





### **UTOPIA WINES**

Utopia Wines is the result of an original and perhaps crazy idea of two young enthusiasts, starting from the choice of the rather unusual name for this new production of classical method of sparkling wines. Everything started when, while visiting Franciacorta wine cellars, the two youngsters were convinced that wine is the result of a huge passion for the land and vines. All of this drove them to analyse the classical canons of the oenological scenario, creating an innovative and non conventional range of D.O.C.G. Franciacorta sparkling lines with minimalist and captivating labels.

Utopia Wines represents a reference point for people looking for something unusual.

# S A T È N R O S É R O S É R U T E X T R A B R U T



### **OUR METHOD**

The Franciacorta production method includes the exclusive use of noble grape varieties, including Chardonnay, Pinot Bianco, Pinot Nero and Erbamat. Furthermore, the grape harvest is only carried out by hand and in boxes that can hold up to 18 to 20 kg.

From the care of the vines to manual picking of the grapes, from soft pressing to the fermentation and refinement phases, every single passage is carried out with care and attention in order to guarantee the highest possible quality of our bubbles.

We are convinced that only through an attentive and thorough approach to the production of our wine, a product of excellence can be achieved. Thanks to our dedication and passion for the territory, we are proud to be able to offer high quality Franciacorta wines, appreciated by our customers all over the world.

The Franciacorta Utopia Wines are produced following the strict rules of the Disciplinary of the Consorzio Vini Franciacorta, the most restrictive in the world for the production of the Classic Method.

These standards provide the highest quality of our wines.



Direct and sincere. Perfect for drinks. It is perfect with all courses.

# **TECHNICAL DETAILS**

Harvest: hand picking at the end of August **Grape blend:** Chardonnay 90% - Pinot Nero 10%

Winemaking: soft pressing, fermentation and refinement for 6 to 8 months in steel vats

Second fermentation: minimum 18 months on yeast

Alcohol content: 12.5% vol.

Sugar: 5 grams/litre

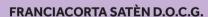
Format available: 0.75 lt. Bottle Upon request 1.5 lt. Magnum Packaging: 1 bottle case











Soft and silky. Perfect for much more refined food and palates.

### **TECHNICAL DETAILS**

Harvest: hand picking at the end of August

**Grape blend:** pure Chardonnay

Winemaking: soft pressing, fermentation and refinement for 6 to 8 months in steel vats

Second fermentation: minimum 24 months on yeast

Alcohol content: 12.5% vol.

Sugar: 6 grams/litre

Format available: 0.75 lt bottle Packaging: 1 bottle case





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Elegant and romantic.
A touch of class, with intriguing notes.

### **TECHNICAL DETAILS**

Harvest: hand picking at the end of August Grape blend: Chardonnay 50% - Pinot Nero 50% Winemaking: soft pressing, fermentation and refinement for 6 to 8 months in steel vats Second fermentation: minimum 24 months on yeast

Alcohol content: 12.5% vol.

Sugar: 3 grams/litre

Format available: 0.75 lt bottle Packaging: 1 bottle case





## FRANCIACORTA EXTRA BRUT D.O.C.G.

Strong and firm.
Intense wine for discerning palates.

# **TECHNICAL DETAILS**

**Harvest:** hand picking at the end of August

Grape blend: Chardonnay 100%

**Winemaking:** soft pressing, fermentation and refinement for 6 to 8 months in steel vats

Second fermentation: minimum 24 months on yeast

Alcohol content: 12.5% vol.

Sugar: 2 grams/litre

Format available: 0.75 lt. Bottle

Packaging: 1 bottle case





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FRANCIACORTA ZERO D.O.C.G. MILLESIME' 2018

Deep and pure.

The true essence of Franciacorta.

# **SCHEDA TECNICA**

**Grape blend:** Chardonnay 20% - Pinot Nero 80%

Winemaking: soft pressing, fermentation

and refinement for 6 to 8 months in steel vats

Second fermentation: minimum 50 months on yeast

Alcohol content: 12.5% vol.

Sugar: no sugar added

Format available: 0.75 lt. Bottle

Packaging: 1 bottle case









"wine is not the answer to everything but at least it helps you forget the question"



UTOPIA WINES www.utopiawines.it

# **INFO & ORDERS**

