



Franciacorta



UTOPIA

w i n e s

Perpetual



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.



OUR METHOD

The Franciacorta production method includes the exclusive use of noble grape varieties, including Chardonnay, Pinot Bianco, Pinot Nero and Erbatat. 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.

**B
R
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www.utopiawines.it

FRANCIACORTA BRUT D.O.C.G.

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





Direct
and sincere.
Perfect with
drinks,
great with
all courses.

S A T È N

www.utopiawines.it

FRANCIACORTA SATÈN D.O.C.G.

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





SATÉN



Soft and silky.
Perfect for
refined food
and palates.

Perpetual

R O S É

www.utopiawines.it

FRANCIACORTA ROSÉ D.O.C.G.

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





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

E X T R A B R U T

www.utopiawines.it

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





EXTRA



**Strong and firm.
An intense
wine for more
demanding
palates.**

Perpetual

**Z
E
R
O**

www.utopiawines.it

**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





ZERO



**Deep
and pure.
The real
essence of
Franciacorta.**

Real





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



UTOPIA WINES
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