



## CASCINA GENOVESINA

Pinot Blanc 100%

Production of 2,000 bottles (2022) and 2,000 bottles  
(2023)

12 months on fine lees and two years of bottle aging.

Alcohol 12% v/v

Most of the terraced vineyard on Montorfano, where the winery is located, is cultivated with Pinot Blanc, a grape variety we have always used in our Franciacorta, albeit exclusively in blend with Chardonnay, as required by the regulations that do not allow pure vinification.

On Montorfano, Pinot Blanc reaches an ideal phenolic maturity: the exposure, the soils, and the constant air circulation ensure that the grapes are always healthy, balanced, and of great finesse. It is a grape variety that has always been with us, and we felt the need to tell its story in a different form as well.

This led to the choice to vinify it still, in purity, with an essential processing: only steel, to preserve integrity, freshness, and aromatic precision, allowing the territory to speak for itself.

For these two vintages, the bottle is closed with a screw cap, a technical rather than aesthetic choice, but not necessarily definitive for future harvests.

Cascina Genovesina is the name of our inspiration point, the place where our winery is located.