



EMPSON & CO.
Experience Italy in a Wine glass



Franciacorta Brut DOCG

The winery's hallmark wine, made from pure Chardonnay grapes grown in hillside vineyards. Soft-pressed grapes are vinified in stainless steel before spending eighteen to twenty-four months on their lees. Crisp citrus and fresh aromas, with notes of almonds and toasted bread.

Wine exported to: Canada, Japan, Australia, Austria

Most recent awards

WINE ENTHUSIAST: 91

INTERNATIONAL WINE CELLAR: 89

WINE ADVOCATE: 88



Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-8 days
Type of yeast:	Selected
Fermentation temperature:	Max. 19 °C (62.2 °F)
Aging containers:	Stainlesss steel
Container size:	50 hl
Bottling period:	April
Aging before bottling:	6 months
Aging in bottle:	18-24 months
Closure:	Natural Cork



Vineyard

Organic:	No
Vineyard location:	Erbusco, Lombardy
Vineyard size:	1 hectare (2.5 acres)
Soil composition:	Mineral-rich morainic soil.
Vine training:	Guyot
Altitude:	220-240 meters (720-790 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	90 quintals

Exposure:	Southeastern
Years planted:	2004
Age of vines:	15 years old
Time of harvest:	August
First vintage of this wine:	1986
Total yearly production (in bottles):	60,000

Tasting Notes and Food Pairings

Tasting notes:	Fresh, well balanced and persistent, showing notes of dried fruit and citrus.
Serving temperature:	Best served at 4-6 °C (39.2-42.8 °F).
Food pairings:	Pairs well with fish and white meat.
Aging potential:	5-6 years
Alcohol:	Alcohol cont.: 12.5% by vol.
Winemaker:	Lorenzo Gatti, Enzo Balzarini, Nicolò Balzarini