



EMPSON & CO.
Experience Italy in a Wine glass



Franciacorta Brut Millesimato DOCG

A vintage Chardonnay from elevated hillside vineyards. Grapes are soft pressed and 70% of the must ferments in French oak barrels on its lees for six months. The other 30% ferments in stainless steel. The wine is then blended and spends at least eighteen to twenty-four months on its lees before dégorgement. Rich and intense with lovely persistent perlage, distinct elegance with aromas of vanilla and warm pastries. The epitome of finesse.

Wine exported to: Canada, Japan, Australia, Austria

Most recent awards



Winemaking and Aging

Grape Varieties:

85% Chardonnay and 15% Pinot Nero

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| Fermentation container: | Stainless steel and wood barrels |
| Length of alcoholic fermentation: | 7-8 days |
| Type of yeast: | Selected |
| Fermentation temperature: | Max. 19 °C (62.2 °F) |
| Malolactic fermentation: | 15% of the wine |
| Aging containers: | Stainlesss steel and wood barrels |
| Container size: | 50 hl stainless-steel vats, 225-lt wood barrels |
| Type of oak: | Durmast oak |
| Bottling period: | April |
| Aging before bottling: | 7 months |
| Aging in bottle: | 18-24 months |
| Closure: | Natural Cork |



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| 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 |

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| Years planted: | 1990, 2000 |
| Age of vines: | 20-30 years old |
| Time of harvest: | August |
| First vintage of this wine: | 2001 |
| Total yearly production (in bottles): | 6,000 |



Tasting Notes and Food Pairings

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| Tasting notes: | Rich, intense and complex, shows fine, persistent perlage and aromas of citrus, an elegant flavors, texture and freshness. Finesse in and of itself. |
| 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.: 13% by vol. |
| Winemaker: | Lorenzo Gatti, Enzo Balzarini, Nicolò Balzarini |