



**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.

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**Wine exported to:** Canada, Japan, Australia, Austria

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## Most recent awards

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## 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:                 | Stainless 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                                    |



|                    |   |
|--------------------|---|
| 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:                        | 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  |