



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Franciacorta Brut NV DOCG

A non-vintage cuvee blend of grapes fifty different vineyards across Franciacorta. The grapes are sorted for quality and fermented in stainless steel. The wine then ages on its lees for twenty-four months. Fresh, persistent, fragrant, and sweet. Ferghettina's calling card.

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**Wine exported to:** USA

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

85% Chardonnay and 15% Pinot Nero

Fermentation container:

Stainless steel

Length of alcoholic fermentation:	7-10 days
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel, for 9 months
Aging in bottle:	36 months on lees
Closure:	Natural Cork



Organic:	Vineyards
Vineyard name:	A blend of 50 different vineyards
Vineyard location:	Adro, Erbusco, corte Franca, Cazzago San Martino Franciacorta, Lombardy
Vineyard size:	90 hectares (222 acres)
Soil composition:	Calcareous clay and morenic soil
Vine training:	Guyot
Altitude:	250 meters (820 feet) above sea level
Vine density:	5,000 plants per hectare
Yield:	Max 1.5-2 kg per vine
Exposure:	Various
Age of vines:	20 years old on average
Time of harvest:	Mid-August

First vintage of this wine:	1992
Total yearly production (in bottles):	270,000 regular bottles, plus 10,000 half-bottles and 10,000 magnums

## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow, extremely fresh and persistent, notes of white flowers, nuts and sweet fruit.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Wonderful as an aperitif or as an accompaniment to pasta.
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.; dry extract: 25 g/l; total acidity: 7.3 g/l; residual sugar: 5 g/l
Winemaker:	Roberto, Laura and Matteo Gatti