



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



## Franciacorta Extra Brut DOCG

As it is a Riserva, the grapes for this sparkling wine come from the oldest and finest vineyards. Chardonnay and Pinot Nero grapes are carefully selected, vinified, and blended after the winemakers taste each plot. It ages sixty-nine months on its lees and features intense aromas of almonds, vanilla, and candied fruit.

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**Wine exported to:** USA, Poland

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### Most recent awards

**WINE ENTHUSIAST:** 92

**VINI BUONI D'ITALIA:** Corona

**GAMBERO ROSSO:** 3 Bicchieri

**WINE ADVOCATE:** 91

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## Winemaking and Aging

Grape Varieties:	80% Chardonnay and 20% Pinot Noir
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:	69 months on lees
Closure:	Natural Cork



## Vineyard

Organic:	Vineyards
Vineyard name:	A blend of 5 different vineyards
Vineyard location:	Adro and Erbusco Franciacorta, Lombardy
Soil composition:	Calcareous clay
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:	25 years
Time of harvest:	Mid-August
First vintage of this wine:	1995
Total yearly production (in bottles):	8,000

## Tasting Notes and Food Pairings

Tasting notes:	Golden in color with tiny, persistent perlage, very intense aromas of almonds, vanilla and candied fruit. Beautiful balance of delicateness and length.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Pairs brilliantly with salumi, meat and cheese.
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.; dry extract: 24 g/l; total acidity: 7.1 g/l; residual sugar: 1.5 g/l
Winemaker:	Roberto, Laura and Matteo Gatti