



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



## Franciacorta Pas Dosé Riserva 33 DOCG

Roberto Gatti opened his first winery, Ferghettina, in 1991, after working as a cellar master and vineyard manager for twenty years in Franciacorta. At the beginning, the winery only had three hectares (7.4 acres) under vine but today, the family manages 180 hectares (445 acres) of vineyards. Roberto's children – Laura and Matteo, both enologists – work side by side with him, bringing innovative ideas, such as a special square bottle shape, meant to give the wine greater contact with the lees in comparison to round bottles. This shape leads to greater finesse, flavor and aroma, not to mention originality and beauty. The new state-of-the-art, 64,600-square-foot winery is located in Adro and is totally dedicated to Ferghettina wines. Ferghettina calls this their “Blend of blends,” as it combines 33% of Saten, Miledi and the Extra Brut base wines. This means the wine comes from about five different vineyards. After alcoholic fermentation and aging in stainless steel, the different wines are blended and bottled for second fermentation. The wine then spends eighty-four months on its lees. No sugar is added after dégorgement. Tiny, persistent perlage, and elegant aromas of candied fruit, freshly baked bread and crisp apple and pear.

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**Wine exported to:** USA, Poland

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# Most recent awards

**WINE ENTHUSIAST:** 95

**GAMBERO ROSSO:** tre bicchieri

**WINE REVIEW ONLINE:** 95

**WINE ADVOCATE:** 92

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## Winemaking and Aging

Grape Varieties:	100% Chardonnay
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:	84 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:	2004
Total yearly production (in bottles):	10,000



## Tasting Notes and Food Pairings

Tasting notes:	Brilliant gold color with particularly tiny, creamy, persistent perlage and intense, elegant aromas of candied fruit, bread crust and crisp, juicy apples and pears. Lush, fresh, distinctive depth, finesse and breed.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Pairs wonderfully with salumi or meat.
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.; dry extract: 23 g/l; total acidity: 7 g/l; residual sugar: 1.5 g/l.
Winemaker:	Roberto, Laura and Matteo Gatti