



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



## Franciacorta Brut DOCG

The winery's hallmark wine, made from pure Chardonnay grapes grown in hillside vineyards. Soft-pressed grapes are vinified in stainless steel before spending eighteen to twenty-four months on their lees. Crisp citrus and fresh aromas, with notes of almonds and toasted bread.

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

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## Most recent awards

**WINE ENTHUSIAST:** 91

**INTERNATIONAL WINE CELLAR:** 89

**WINE ADVOCATE:** 88

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## Winemaking and Aging

|                                   |                      |
|-----------------------------------|----------------------|
| Grape Varieties:                  | 100% Chardonnay      |
| Fermentation container:           | Stainless steel      |
| Length of alcoholic fermentation: | 7-8 days             |
| Type of yeast:                    | Selected             |
| Fermentation temperature:         | Max. 19 °C (62.2 °F) |
| Aging containers:                 | Stainlesss steel     |
| Container size:                   | 50 hl                |
| Bottling period:                  | April                |
| Aging before bottling:            | 6 months             |
| Aging in bottle:                  | 18-24 months         |
| Closure:                          | Natural Cork         |



## Vineyard

|                    |   |
|--------------------|---|
| 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:                        | 2004         |
| Age of vines:                         | 15 years old |
| Time of harvest:                      | August       |
| First vintage of this wine:           | 1986         |
| Total yearly production (in bottles): | 60,000       |

## Tasting Notes and Food Pairings

|                      |   |
|----------------------|---|
| Tasting notes:       | Fresh, well balanced and persistent, showing notes of dried fruit and citrus. |
| 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.: 12.5% by vol.  |
| Winemaker:           | Lorenzo Gatti, Enzo Balzarini, Nicolò Balzarini                               |