



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



## Franciacorta Brut DOCG

The family-owned boutique winery named for its founder Enrico Gatti is located in Erbusco, in the heart of Franciacorta. Enrico started out in the building industry but he became fascinated by the world of bubbly wines, expanding his property, his experience and his team. Surface under vine went from a single hectare in 1975 to the impressive 17 (totally 42 acres) it is today. The vineyards feature Franciacorta's characteristic morainic soil and are generally located about 200-250 meters above sea level (656-820 feet). In 1984, the founder's children, Lorenzo and Paola Gatti, together with Paola's husband, Enzo Balzarini, began to collaborate in the winery and the first bubbly vintage was launched in 1986. The underground winery was gradually expanded and equipped with state-of-the-art, computerized and temperature-controlled equipment. The Gatti family has meticulously created a range of limited-production wines, which are carefully crafted with an eye to painstaking quality. All the grapes for their wines are organically grown in estate-owned vineyards. The third generation has also joined the ranks, continuing the family tradition. 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:** 90

**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