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Experience Italy in a Wine glass



Franciacorta Brut Milledì DOCG

A cuvee made from at least ten different Chardonnay vineyards in Franciacorta that screams minerality and flavor. Each vineyard is vinified separately and blended in spring. It ages thirty-six months and in fact the name means, “one thousand days,” for the time it spends on its lees. Elegant and persistent perlage with zesty citrus aromas are hallmarks of this traditionally made sparkler.

Wine exported to: USA

Most recent awards

VINOUS: 92

WINE ENTHUSIAST: 93

INTERNATIONAL WINE CELLAR: 91

WINE ADVOCATE: 90



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)
Maceration technique:	None
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel, for 9 months
Aging in bottle:	36 months on lees in bottle
Closure:	Natural Cork



Vineyard

Organic:	Vineyards
Vineyard name:	A blend of 10 different vineyards
Vineyard location:	Adro and Erbusco Franciacorta, Lombardy
Vineyard size:	15 hectares (37 acres)
Soil composition:	Calcareous clay and morainic 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
Years planted:	Various, but around 1999
Age of vines:	20 years old on average
Time of harvest:	Mid-August
First vintage of this wine:	2007
Total yearly production (in bottles):	50,000



Tasting Notes and Food Pairings

Tasting notes:	Straw yellow, with gold and green reflections and tiny, persistent perlage. On the palate, elegant notes of citrus fruit and a minerally freshness; a long finish.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	As an aperitif, with appetizers or fish, white meat, risotto, even as an all-around wine.
Aging potential:	10-15 years
Alcohol:	Alcohol cont.12.5% by vol.
Winemaker:	Roberto, Laura and Matteo Gatti