



EMPSON & CO.
Experience Italy in a Wine glass



Frizzante 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

WINE ENTHUSIAST: 90

VINOUS: 92

INTERNATIONAL WINE CELLAR: 91

WINE ADVOCATE: 90



Winemaking and Aging

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| 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

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| 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 |

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| 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

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| 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 |