



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



## Franciacorta Brut Millesimato DOCG

A vintage Chardonnay from elevated hillside vineyards. Grapes are soft pressed and 70% of the must ferments in French oak barrels on its lees for six months. The other 30% ferments in stainless steel. The wine is then blended and spends at least eighteen to twenty-four months on its lees before dégorgement. Rich and intense with lovely persistent perlage, distinct elegance with aromas of vanilla and warm pastries. The epitome of finesse.

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

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

85% Chardonnay and 15% Pinot Nero

Fermentation container:	Stainless steel and wood barrels
Length of alcoholic fermentation:	7-8 days
Type of yeast:	Selected
Fermentation temperature:	Max. 19 °C (62.2 °F)
Malolactic fermentation:	15% of the wine
Aging containers:	Stainless steel and wood barrels
Container size:	50 hl stainless-steel vats, 225-lt wood barrels
Type of oak:	Durmast oak
Bottling period:	April
Aging before bottling:	7 months
Aging in bottle:	18-24 months
Closure:	Natural Cork



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:	1990, 2000
Age of vines:	20-30 years old
Time of harvest:	August
First vintage of this wine:	2001
Total yearly production (in bottles):	6,000



## Tasting Notes and Food Pairings

Tasting notes:	Rich, intense and complex, shows fine, persistent perlage and aromas of citrus, an elegant flavors, texture and freshness. Finesse in and of itself.
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.: 13% by vol.
Winemaker:	Lorenzo Gatti, Enzo Balzarini, Nicolò Balzarini