



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



## Franciacorta Brut NV DOCG

Roberto Gatti opened his first winery, Ferghettina, in 1991, after working as a cellar master and vineyard manager for twenty years in Franciacorta. At the beginning, the winery only had three hectares (7.4 acres) under vine but today, the family manages 180 hectares (445 acres) of vineyards. Roberto's children - Laura and Matteo, both enologists - work side by side with him, bringing innovative ideas, such as a special square bottle shape, meant to give the wine greater contact with the lees in comparison to round bottles. This shape leads to greater finesse, flavor and aroma, not to mention originality and beauty. The new state-of-the-art, 64,600-square-foot winery is located in Adro and is totally dedicated to Ferghettina wines. A non-vintage cuvee blend of grapes fifty different vineyards across Franciacorta. The grapes are sorted for quality and fermented in stainless steel. The wine then ages on its lees for twenty-four months. Fresh, persistent, fragrant and sweet. Ferghettina's calling card.

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**Wine exported to:** USA

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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
Length of alcoholic fermentation:	7-10 days
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel, for 9 months
Aging in bottle:	36 months on lees
Closure:	Natural Cork



## Vineyard

Organic:	Vineyards
Vineyard name:	A blend of 50 different vineyards
Vineyard location:	Adro, Erbusco, corte Franca, Cazzago San Martino Franciacorta, Lombardy
Vineyard size:	90 hectares (222 acres)
Soil composition:	Calcareous clay and morenic 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
Age of vines:	20 years old on average
Time of harvest:	Mid-August
First vintage of this wine:	1992
Total yearly production (in bottles):	270,000 regular bottles, plus 10,000 half-bottles and 10,000 magnums

## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow, extremely fresh and persistent, notes of white flowers, nuts and sweet fruit.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Wonderful as an aperitif or as an accompaniment to pasta.
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.; dry extract: 25 g/l; total acidity: 7.3 g/l; residual sugar: 5 g/l
Winemaker:	Roberto, Laura and Matteo Gatti