



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



## Franciacorta Brut Rosé DOCG

Pure Pinot Nero grown on the Franciacorta hillsides and picked at the height of ripeness. After being soft pressed, the wine macerates to reach the color of fresh pink rose petals. After its first fermentation in stainless steel, it is bottled on and rests its lees for twenty-five months before dégorgement. Fragrant and delicate, it shows well-balanced floral and fruity aromas of pomegranate and red currant. Non-vintage.

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

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## Most recent awards

**VINOUS:** 92

**WINE ENTHUSIAST:** 95

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## Winemaking and Aging

Grape Varieties:	100% Pinot Nero
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 stainless vats
Bottling period:	April
Aging before bottling:	8 months
Aging in bottle:	25 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:	1993, 2004
Age of vines:	15-26 years old
Time of harvest:	August
First vintage of this wine:	2008
Total yearly production (in bottles):	7,000

## Tasting Notes and Food Pairings

Tasting notes:	Shows aromas and flavors of tropical fruit, nuts and hazelnuts, distinctive harmony and appeal.
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