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Experience Italy in a Wine glass



Franciacorta Nature DOCG

The family-owned boutique winery named for its founder Enrico Gatti is located in Erbusco, in the heart of Franciacorta. Enrico started out in the building industry but he became fascinated by the world of bubbly wines, expanding his property, his experience and his team. Surface under vine went from a single hectare in 1975 to the impressive 17 (totally 42 acres) it is today. The vineyards feature Franciacorta's characteristic morainic soil and are generally located about 200-250 meters above sea level (656-820 feet). In 1984, the founder's children, Lorenzo and Paola Gatti, together with Paola's husband, Enzo Balzarini, began to collaborate in the winery and the first bubbly vintage was launched in 1986. The underground winery was gradually expanded and equipped with state-of-the-art, computerized and temperature-controlled equipment. The Gatti family has meticulously created a range of limited-production wines, which are carefully crafted with an eye to painstaking quality. All the grapes for their wines are organically grown in estate-owned vineyards. The third generation has also joined the ranks, continuing the family tradition. A cuvée of 85% Chardonnay and 15% Pinot Nero grapes grown on the estate-owned hillside vineyards in Franciacorta. Softly pressed and vinified in stainless steel vats, it then ages on its lees for at least twenty-five months. There is no addition of liqueur d'expédition (pas dosé). It shows hallmark subtlety, elegance and complexity. Non-vintage.

Wine exported to: Canada, Japan, Australia, Austria

Most recent awards



Winemaking and Aging

Grape Varieties:	85% Chardonnay and 15% 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:	Stainless steel
Container size:	50 hl stainless vats
Bottling period:	April
Aging before bottling:	9 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:	1989, 1999
Age of vines:	20-30 years old
Time of harvest:	August
First vintage of this wine:	2004
Total yearly production (in bottles):	17,500



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