



EMPSON & CO.
Experience Italy in a Wine glass



Franciacorta Nature DOCG

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

GAMBERO ROSSO: tre bicchieri



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



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