



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



## Franciacorta Pas Dosé Riserva 33 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. Ferghettina calls this their “Blend of blends,” as it combines 33% of Saten, Milledi and the Extra Brut base wines. This means the wine comes from about five different vineyards. After alcoholic fermentation and aging in stainless steel, the different wines are blended and bottled for second fermentation. The wine then spends eighty-four months on its lees. No sugar is added after dégorgement. Tiny, persistent perlage, and elegant aromas of candied fruit, freshly baked bread and crisp apple and pear.

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**Wine exported to:** USA, Poland

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## Most recent awards

**GAMBERO ROSSO:** Tre Bicchieri

**WINE ENTHUSIAST:** 95

**WINE REVIEW ONLINE:** 95

**WINE ADVOCATE:** 92

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## Winemaking and Aging

|                                   |                               |
|-----------------------------------|-------------------------------|
| Grape Varieties:                  | 100% Chardonnay               |
| 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:                  | 84 months on lees             |
| Closure:                          | Natural Cork                  |



## Vineyard

|                    |   |
|--------------------|---|
| Organic:           | Vineyards                               |
| Vineyard name:     | A blend of 5 different vineyards        |
| Vineyard location: | Adro and Erbusco Franciacorta, Lombardy |

|                                       |                                       |
|---------------------------------------|---------------------------------------|
| Soil composition:                     | Calcareous clay                       |
| 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:                         | 25 years                              |
| Time of harvest:                      | Mid-August                            |
| First vintage of this wine:           | 2004                                  |
| Total yearly production (in bottles): | 10,000                                |



## Tasting Notes and Food Pairings

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|----------------------|---|
| Tasting notes:       | Brilliant gold color with particularly tiny, creamy, persistent perlage and intense, elegant aromas of candied fruit, bread crust and crisp, juicy apples and pears. Lush, fresh, distinctive depth, finesse and breed. |
| Serving temperature: | Best served at 6-8 °C (42.8-46.4 °F).   |
| Food pairings:       | Pairs wonderfully with salumi or meat.  |
| Aging potential:     | 10-15 years   |
| Alcohol:             | Alcohol cont. 12.5% by vol.; dry extract: 23 g/l; total acidity: 7 g/l; residual sugar: 1.5 g/l.  |
| Winemaker:           | Roberto, Laura and Matteo Gatti   |