



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



## Franciacorta Rosé Brut DOCG

Pure Pinot Nero grapes from twenty carefully selected vineyards in Franciacorta. Each vineyard's yield is carefully vinified separately with partial skin maceration to achieve the characteristic rosy pink color. The cuvée is blended the following spring, and the wine ages on its lees for thirty-six months. Tiny, persistent perlage, very elegant aromas of raspberries and blackberries, outstanding structure and length.

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**Wine exported to:** USA, Poland

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## Most recent awards

**WINE SPECTATOR:** 90

**WINE ENTHUSIAST:** 92

**WINE ADVOCATE:** 90

**INTERNATIONAL WINE CELLAR:** 93



## Winemaking and Aging

|                                   |                               |
|-----------------------------------|-------------------------------|
| Grape Varieties:                  | 100% 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 20 different vineyards                   |
| Vineyard location: | Adro , Erbusco and Passirano 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:           | 2001                       |
| Total yearly production (in bottles): | 45,000, plus 1,000 magnums |

## Tasting Notes and Food Pairings

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|----------------------|---|
| Tasting notes:       | Tiny, persistent perlage; very elegant aromas with notes of raspberries and blackberries; outstanding structure and length. |
| 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: 28 g/l; total acidity: 7.1 g/l; residual sugar: 5 g/l                             |
| Winemaker:           | Roberto, Laura and Matteo Gatti   |