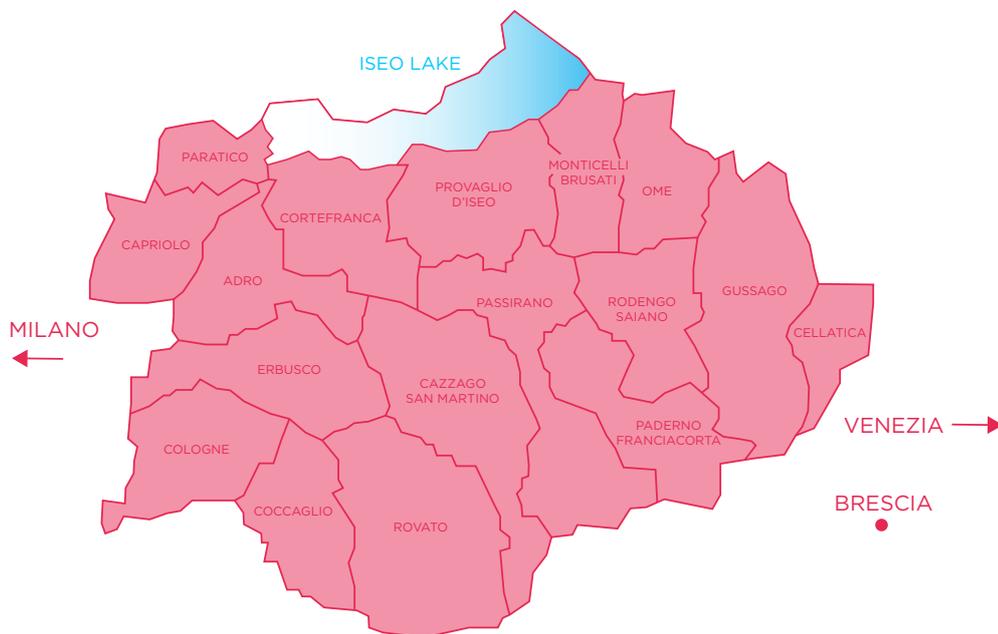


FRANCIACORTA

NEW VINTAGES

Franciacorta New Vintages



CHARDONNAY/PINOT BIANCO/PINOT NERO

A spumante from the production area of the same name, in the province of Brescia. Situated between the southern part of Lake Iseo and the Oglio and Mella rivers. The modern-day borders of the Franciacorta zone were sanctioned in a document drawn up by the doge (a sort of governor) of Venice in 1429. The name Franciacorta has nothing to do with France, instead this area was once called Franzacurta.

The vines here have very old roots, even if only as recently as the late 1950s, some producers began to produce base wines suitable for making sparkling wine. In 1967, the Franciacorta obtained the DOC (denomination of controlled origin) and around thirty years after, the DOCG (denomination of controlled and guaranteed origin). In 1990, a Consortium

was created with the objective of guaranteeing and controlling the procedural guidelines of Franciacorta production. In the zone, however, a small production of still wines, both white and red (under the denomination Sebino IGT and Curtefranca DOC), remained.

The Franciacorta production zone (sparkling and still wines) covers quite 3000 hectares. Its geological structure is rather varied and includes:

- *Fine deposits*: rich soils of lime capable of producing wines with evident floral perfumes;
- *Fluvioglacial*: subtle soils resulting in mostly fruity wines;
- *Distal Colluvia*: wines with a strong floral character;
- *Deep Moraines*: wines with evident sensations



of fruit and spices;

- *Terraced Colluvia*: profound soils that produce wines rich in complexity;
- *Fine Moraines*: give origin to spicy and slightly vegetal wines.

The varieties used for the production of the Franciacorta spumante were initially limited to the variations of Pinot (Blanc, Noir, and even, Grigio). In the 1980s, the gradual introduction of Chardonnay began. Along with Pinot Noir, it constitutes the duality that frequently determines the cuvée produced in this territory. The Pinot Blanc can still be utilized, but only up to 50% of the wine's total composition.

The effervescence of the Franciacorta can only be achieved through the traditional method known as the *méthode champenoise*, which results in five different typologies:

- **Franciacorta** (at least 18 months on the lees, during the second fermentation in the bottle);
- **Franciacorta Satèn** (differentiated by the lack of Pinot Noir in the composition and by an inferior pressure, which results in bubbles that are more delicate);
- **Franciacorta Rosé** (must contain at least 25% of Pinot Noir vinified in rosé);
- **Franciacorta Millesimato** (At least 85% of the

grapes utilized in this typology must come from the same vintage);

- **Franciacorta Riserva** (usually identified as the most prestigious wines of the winery).

Perfected while resting on the lees, the amount of time depending on the typology. From the Franciacorta, ready at 18 months to the Franciacorta Riserva (including the Rosé and Satèn versions), which is put on the market at least five and a half years after the harvest.

After the disgorgement, the wines undergo a dosage of additional wine and sugar, the quantity of which, results in further sub-typologies:

- **Non dosato** (also known as Pas Dosé): up to 3 gr/liter (natural residue of the wine);
- **Extra Brut**: up to 6 gr/liter;
- **Brut**: up to 12 gr/liter;
- **Extra Dry**: up to 17 gr/liter;
- **Dry**: up to 32 gr/liter;
- **Demi Sec**: up to 50 gr/liter.

Normally, the prestigious versions of the Riserva can be produced in Brut, Extra Brut, and Pas Dosé - with the exception of the Satèn, which can only be produced in Brut.

Franciacorta Satèn

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

93

 **Franciacorta DOCG Satèn Brut Riserva Palazzo Lana 2008**
GUIDO BERLUCCHI & C.

Intense straw color even a year after the disgorgement. The nose is complex without being opulent, maintaining the duet composed of fruity notes accompanied by balsamic tones. The sip starts off juicy but not sour, with citron and candied bergamot, afterward turning towards soft notes of rhubarb, butter, and hazelnut.



91

 **Franciacorta DOCG Satèn Brut Qsatèn 2012**
QUADRA

Quasi-gluttonous aromas that recall baked goods, though never excessively sweet. Almond and lemon zest are present. In the mouth, the register changes to very realistic digressions of white-fleshed fruit. On the finish, green almond and pleasantly bitter citrus pith.



90

 **Franciacorta DOCG Satèn Brut 2013**
MOSNEL

Very dry aromas of dehydrated fruit, citrus, and a hint of yeast. In the mouth, creamy bubbles. To the sip, which resembles for a bit the dryness of the nose, are added suggestions of white peach, followed immediately by more austere sensations of a flavorful origin. Time in the bottle will render it less rigid.



89

 **Franciacorta DOCG Satèn Brut 2012**
TENUTA AMBROSINI

Only Chardonnay that has rested on the lees for a little over two years. Delicate nose that along with the sweetness of the elderflower are nuances of apple and white peach. In the mouth though, the fruit remains a bit drier thanks to a rich catalog of citrus, led by bergamot. Discreet persistence.



89

 **Franciacorta DOCG Satèn Brut 2012**
LA FIORITA

Floral on the nose with evident sensations of acacia. Also evident, a fruity aspect that will make its appearance more decisively in the tasting phase. Apple is the real protagonist of the sip. Missing a bit of complexity, but this is made up for by a good persistence.



Franciacorta Zero Dosage

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

94

 **Franciacorta DOCG Dosaggio Zero '61 Nature 2010**
GUIDO BERLUCCHI & C

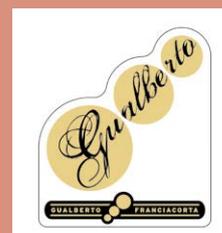
After a brief floral opening, the nose settles on an articulated catalogue of apple, from granny smith to rennet, to anurka. In the mouth, the same pattern is repeated, but avoids being monotonous thanks to tropical sensations that appear from mid-mouth and beyond. Dry and rather persistent finish.



94

 **Franciacorta DOCG Dosaggio Zero Gualberto 2008**
RICCI CURBASTRO

Two-thirds Pinot Nero, finished with Chardonnay. Sixty months on the lees. Sour aromas of bergamot are lessened by notes of ripe white fruit. The sip bounces between acidity, as well as smoothness from sensations of quince and white melon. The dry finish combines tones of hazelnut and a subtle flavor.



94

 **Franciacorta DOCG Dosaggio Zero Vintage Collection Dosage Zéro 2012**
CA' DEL BOSCO

Blend of three grapes dominated by the Chardonnay. Forty-eight whole months on the lees before disgorgement. Nose and sip together demonstrate an evident complexity. The sip takes off with sour, balanced citrus, and from mid-mouth on, richer tones of rennet apple. Spicy touches, toasted and flavorful on the long, or rather, very long finish.



93

 **Franciacorta DOCG Dosaggio Zero 2012**
SAN CRISTOFORO

Only Chardonnay. The nose proposes citrus and white fruit, the note of rennet apple is very clear. Also present are tropical touches that will be rendered more evident in the tasting phase. In particular, pineapple is perceived at mid-sip, a fresh and exotic touch that confers dynamism to the whole sip. Very good drinkability.



92

 **Franciacorta DOCG Dosaggio Zero Riserva 33 2010**
FERGHETTINA

Chardonnay rested on the lees for eighty whole months. Hyper-realistic bergamot on the nose, along with nuances of white-fleshed fruit. Enters sharply in the mouth with citrus and then gains a horizontal dimension thanks to fruity (apple), spicy (candied ginger), and toasted tonalities.



Franciacorta Extra Brut

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

94



Franciacorta DOCG Extra Brut Pas Operè 2010

BELLAVISTA

The aromas are bit hidden, even if they are precise and well-articulated – when found – especially on fruity notes and dry pastries. In the mouth, the bubbles are refined and the sip is juicy, rich with dynamism and elegance. The complexity in the finish is guaranteed by notes of almond and yeast.



94



Franciacorta DOCG Extra Brut Boschedor 2011

BOSIO

Citrus on the nose, especially sour notes of bergamot and those juicy, but softer ones of fresh citron. To the sip is added the horizontal dimension of yellow fruit, while the vertical appears thanks to a lime tonality at the entrance. A good savory background on the finish.



90



Franciacorta DOCG Extra Brut 2013

BERSI SERLINI

Floral aromas. During the tasting, the delicateness of acacia and elderflower is combined with a distinguishing note of white peach for the entire sip. This phase also recalls rennet apple and pineapple.



90



Franciacorta DOCG Extra Brut 2011

FERGHETTINA

Nose of fruit, including citrus. In the mouth, the discourse does not change, even if the realness of these sensations is very good. In addition, the label in question certainly succeeds in complexity, in particular in virtue of those sensations that recall chamomile, ginger, and hazelnut.



89



Franciacorta DOCG Extra Brut Riserva 3V Blanc de Noir 2010

ELISABETTA ABRAMI

The nose reveals some notes of white-fleshed fruit and citrus. In the mouth, the delicateness, including that of the bubbles, is the leitmotif of the wine, even if on the finish, spicy sensations (star anise and ginger) of very ripe, yellow and white fruit, begin to emerge.



Franciacorta Brut

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

94

 **Franciacorta DOCG Brut Cabochon 2012**
MONTE ROSSA

Vintage that takes off slowly and then moves too quickly. In this label, however, the precision of the nose and the sip must be due to a selection of grapes and a vinification of the highest jeweler, as the name of this wine suggests. In the mouth, it has succulence, mass, and elegance, thanks to a subtle, spicy design.



94

 **Franciacorta DOCG Brut Collezione Grandi Cru 2011**
CAVALLERI

Only Chardonnay, vinified in oak. Aromas of dry pastries, yeast, and white-fleshed fruit. The available lines are insufficient for expressing the quantity of the aromas. In the mouth, again well-structured, taut, and at the same time ample, especially on tropical sensations. Very good post-sip persistence.



93

 **Franciacorta DOCG Brut Riserva Cruperdu 2008**
CASTELLO BONOMI

From a lost cru, as the dialectal name of the wine – Cruperdu – testifies. Nose and mouth are rather coherent, with alternations of white melon, citrus, and candied ginger. The eventual ending is an anthem to the dry pastry, finished off by some savory touches.



92

 **Franciacorta DOCG Brut Giosep 2011**
SOLIVE

Nice vintage that displays, thanks to this label, an abundant catalog of white-fleshed fruit sensations. In addition, on the nose one notices floral suggestions, while in the mouth there are balsamic and honeyed tones, which are responsible for a more than subtle complexity. Good persistence.



90

 **Franciacorta DOCG Brut 2012**
BORGO LA GALLINACCIA

A solo of Chardonnay that demonstrates an interesting duet on the nose between white-fleshed fruit and green almond. The mouth of good dynamism remains creamy thanks always to a note of almond, while the fruit has a permanent sweet-acidic register like that of peach or pineapple.



Franciacorta Rosé

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

93

 **Franciacorta DOCG Rosé Brut Soul 2011**
CONTADI CASTALDI

There are so many olfactory descriptors that one could never stop sniffing this wine. Ranging from the crust of bread to small red fruit, from red peppercorns to rhubarb. In the mouth, very juicy and rich in tension thanks to the tonality of wild strawberry and bitter orange. Very good post-sip persistence.



93

 **Franciacorta Docg Rosé Dosaggio Zero Parosé 2010**
MOSNEL

Olfactory is distinguished by small red fruit, rhubarb, and hazelnut. In the mouth, it is taut, flavorful, and very dry, especially with sensations of dehydrated fruit. The whole is never too austere thanks to tones of white fruit, evident during the whole length of the sip.



89

 **Franciacorta DOCG Rosé Brut 2013**
LE QUATTRO TERRE

Aromas of average intensity are limited to the appearance of some sweet citrus, such as mandarin. The mixed fruits present in the sip are instead sourer, such as currant or raspberry. Not lacking is a citrusy note, especially from mid-mouth and beyond, which again evoke the mandarin.



89

 **Franciacorta DOCG Rosé Brut 2013**
LA VALLE

Ripe strawberry and yellow peach with some more sugary touches of wild strawberry jam: this is the whole character of the nose. The mouth instead is less sweet, without ever being openly bitter or rigid, due to the hint of tropical fruit, particularly, passion fruit.



89

 **Franciacorta DOCG Rosé Brut 2012**
LE MARCHESINE

Wild strawberry and medicinal herbs are the duo that determine the range of the aromas. Not enough? Consider the sip to raise the level of complexity, thanks to pink grapefruit and mandarin tones, to which are added rounder suggestions of rhubarb and other riper notes of quince. Slightly balsamic and toasted finish.



All written content 2017 © Luca Gardini
Any unauthorized copying, reproduction, hiring, lending,
public performance and broadcasting is strictly prohibited.

Pg.02 photo © Una Vite della Franciacorta, source Wikimedia Commons

Layout and design by **ZeppelinStudio.it**

39

JUNE 2017

FRANCIACORTA NEW VINTAGES
WINE RANKING BY
MARCO TONELLI

TASTING PERIOD
JUNE 2017

