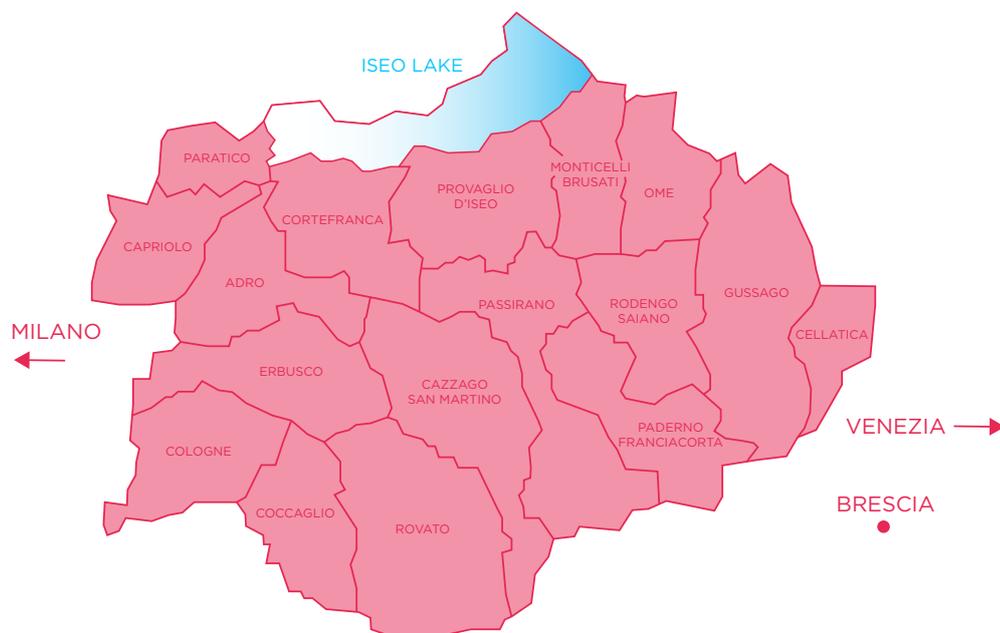


# FRANCIA CORTA

# Franciacorta DOCG



## 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.

# 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)

## Franciacorta Satèn

93

### Franciacorta Docg Satèn Brut 2012 RICCI CURBASTRO

*Rested on the lees for more than 40 months. Elegant nose that plays on notes of neroli, lime, and bergamot. Dry mouth, primarily of citrus, is however, rendered complex by undertones of aromatic herbs and spices, in particular coriander and anise.*



92

### Franciacorta Docg Satèn Brut 2011 BELLAVISTA

*This winery is an example of long-lasting quality. The label demonstrates a nose dominated by abundant as well as fragrant fruity sensations, above all rennet apple and pineapple. Creamy mouth, balanced between white-fleshed fruit and citrus.*



91

### Franciacorta Docg Satèn Brut 2012 FERGHETTINA

*A solo number of Chardonnay rested in the winery for about 36 months. The acute citrus quality of the vines is harmonized by softer, but never weak impressions that recall the sweetness of the elderflower in addition to that of ripe apple. Finish of green almond tones.*



90

### Franciacorta Docg Satèn Brut 2011 CONTADI-CASTALDI

*Aged partially in stainless steel and partially in barrels. Rests on the lees for at least 30 months. Scents of apple, sweet citrus, but also delicacies of powdered sugar and almonds. Mouth is not too soft, as it is calibrated by evident citrusy sensations. Good persistence.*



89

### Franciacorta Docg Satèn Brut Armonia 2012 LE CANTORIE

*100% Chardonnay. Very inviting aromas that play upon the duality of lime and ginger, the latter being either fresh or lightly candied. Tonic sip, dynamic and fluid, even if the reappearance of the duality already noted on the nose, does not lead to certain complexity.*



# 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)

## Franciacorta Brut

94

 Franciacorta Docg Brut Regium 2010  
LA VALLE

*Caressing scents of orange blossoms upon which are introduced nuances of renett apple and citron. The mouth reveals a fruit-inclined profile, particularly translated into notes of fresh pineapple, bergamot, and kumquat. Spicy finish of coriander.*



93

 Franciacorta Docg Brut Cabochon 2011  
MONTE ROSSA

*Comprised of two-thirds Chardonnay, with the remaining one-third, Pinot Noir. Its permanence on the lees lasts from at least 36-40 months. The persistence in the mouth, particularly of mandarin, apple, and yellow raspberry notes, is practically kilometeric.*



90

 Franciacorta Docg Brut Teatro alla Scala 2010  
BELLAVISTA

*After an initial and a bit totalizing note of yeast, the aromas give way to delicate sensations of citron, pineapple, and apricot. In the mouth, a series of citrusy nuances peek out, especially bergamot and mandarin, which render the sip agile, emphasizing its ease of drinkability.*



90

 Franciacorta Docg Brut Première Dame 2011  
BIONDELLI

*Without sulfites but certainly not without character. From only and exclusively grapes of the Chardonnay variety, cultivated by a rigorous regimen of biological viniculture. Floral and elegant nose, even if a bit subtle. Dynamic mouth that translates into grapefruit, kiwi, and hazelnut. Slightly buttery finish.*



89

 Franciacorta Docg Brut 2011  
LO SPARVIERE

*Well-pronounced aromas of white flowers and citrus. Rather pungent perlage. The suggestions that one perceives in the mouth are clean, even if a bit simple, proposing almost exclusively, hints of white-fleshed peach and citron. The flavorful finish, however, extends the persistence.*



# 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)

## Franciacorta Extra Brut

92

### Franciacorta Docg Extra Brut EBB 2011 IL MOSNEL

Straw yellow color ruffled by a very subtle perlage. Notwithstanding the delicateness of the nose, it does however manage to show an ample range of sensations – from lime wood to citrus, from granny smith apples to notes of dried fruit. Fresh, flavorful, and elegant mouth. Excellent persistence.



91

### Franciacorta Docg Extra Brut Qzero 2010 QUADRA

Prevalently Chardonnay, completed by Pinot Noir and Pinot Blanc. Permanence on the lees for more than 40 months. A delicately floral (acacia and elderflower) departure at the nose, becomes citrusy (bergamot and citron) and intensely flavorful, in the mouth.



91

### Franciacorta Docg Riserva Extra Brut 2009 LA FIOCCA

Chardonnay and Pinot Noir rested on the lees for 60 months. The nose attacks on citrusy and spicy sensations. Mature, but not evolved, mouth that expresses mandarin, citron, lightly dehydrated pineapple, coriander, and candied ginger. Convincing persistence.



90

### Franciacorta Docg Riserva Extra Brut Cuvée Lucrezia Etichetta Nera 2006 CASTELLO BONOMI

Only Pinot Noir from the oldest vines of this winery. Sojourned on the lees for 5 years. The aromas reveal chamomile and citrus, whether fresh or candied. Complex, savory, mature mouth, nevertheless intact.



89

### Franciacorta Docg Extra Brut Riserva 10 anni 2005 FACCOLI

Dosage almost absent. The long aging on the lees produces generous aromas, in which intersect citrus zest, tropical fruit, and spices. Fruity suggestions that recall the softness of candied citrus and yellow-fleshed fruit (mango and apricot) reappear in the mouth. A savory, even salty finish.



# 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)

## Franciacorta Zero Dosage

94

 **Franciacorta Docg Dosaggio Zero 2009**  
CASTELLO BONOMI

*Pinot Noir and Chardonnay in equal parts. Graceful, a bouquet with a foundation of citrus, pineapple, and dried fruits, such as almond and hazelnut. Rigorous and well-pronounced gustative development, in which the two varietals serve the sip with their respective uniqueness. Long finish sustained by a good flavor.*



93

 **Franciacorta Docg Dosaggio Zero Cuvée Monogram 2012**  
CASTEL FAGLIA

*Fine perlage. Sense of smell that plays upon ripe citrus, but also on those tropical notes that recall mango and pineapple. The mouth lavishes sensations of yellow-fleshed fruit, kept under pressure by a vigorous savory-acidic push. Rather elegant spicy ending.*



93

 **Franciacorta Docg Dosaggio Zero '61 Nature 2009**  
GUIDO BERLUCCHI & C.

*Composition of Pinot Noir and Chardonnay, decisively unbalanced thanks to this last variety. The contact with the lees lasts for five years. On the nose, a triangulation of aromas between citrus, pineapple, and savory biscuit. Rather pure and juicy mouth from an elegant development.*



92

 **Franciacorta Docg Riserva Dosaggio Zero Francesco Iacono 2008**  
VILLA CRESPIA MURATORI

*Mostly Pinot Noir. 70 months on the lees. Clean scents that in particular express citrusy suggestions, rendered more complex by savory and toasty nuances. Agile, immediate mouth, but not because of this, little complex, as suggested by the spicy notes of cardamom and anise.*



90

 **Franciacorta Docg Dosaggio Zero 2011**  
LA TORRE

*Chardonnay that is practically sugar free. The nose, very neat, exhibits juicy citrus paired with sweet-acidic notes of pineapple. The mouth, very mobile and endowed with great drinkability, faithfully reproduces the sensations perceived on the nose, but finishes them with undertones of yeast and hazelnut.*



# 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)

## Franciacorta Rosé

93

### Franciacorta Docg Rosé Brut 2011

BELLAVISTA

*Dried rose, raspberry, pomegranate, and some spicy-sweet touches, draw an elegant, as well as, tempting nose. In the mouth, tension, thanks to the structure and to tones that recall mixed berries – cassis and currant. The ending emphasizes a nice flavor.*



93

### Franciacorta Docg Rosé Dosaggio Zero 2010 Parosé

IL MOSNEL

*Grape blend with a foundation of Pinot Noir, finished by Chardonnay. The color of onion skin is streaked by a very fine perlage. Floral scents, fruity and delicately spiced. The mouth reintroduces the sensations perceived on the nose, even if the intensity of particular notes of red berries and sweet spices increases.*



92

### Franciacorta Docg Rosé Brut 2011

LE MARCHESINE

*Composition of Chardonnay and Pinot Noir. Good fruity character on the nose, specifically sensations of cassis, raspberry, and bitter orange. The sip has a good dynamism, thanks to a nice citrus profile, associated with a noticeable structure that is never too strong.*



90

### Franciacorta Docg Rosé Brut Boké 2012

VILLA

*Blend in equal parts Chardonnay and Pinot Noir. The nose translates into a rich, fruity catalog, which ranges from citrusy notes, however soft, of mandarin and blood orange, to a delicateness of cherry and strawberry. Sip of good fluidity, thanks also to a structure that never penalizes the drinkability.*



89

### Franciacorta Docg Rosé Brut 2012

LA VALLE

*Vibrant, almost coral color. Exuberant bubbles. Pleasant aromas fundamentally concentrated on undertones of rose and red berries. The gustative architecture is based on sensations of wild berries and citrus alternated with exotic suggestions of cinnamon and karkadè.*



All written content 2016 © Luca Gardini  
Any unauthorized copying, reproduction, hiring, lending,  
public performance and broadcasting is strictly prohibited.

Pg.02 photo © Consorzio Franciacorta, source Wikimedia Commons

Layout and design by **ZeppelinStudio.it**

10

APRIL 2016

FRANCIACORTA DOCG  
WINE RANKING BY  
**LUCA GARDINI**

TASTING PERIOD  
**APRIL 2016**

