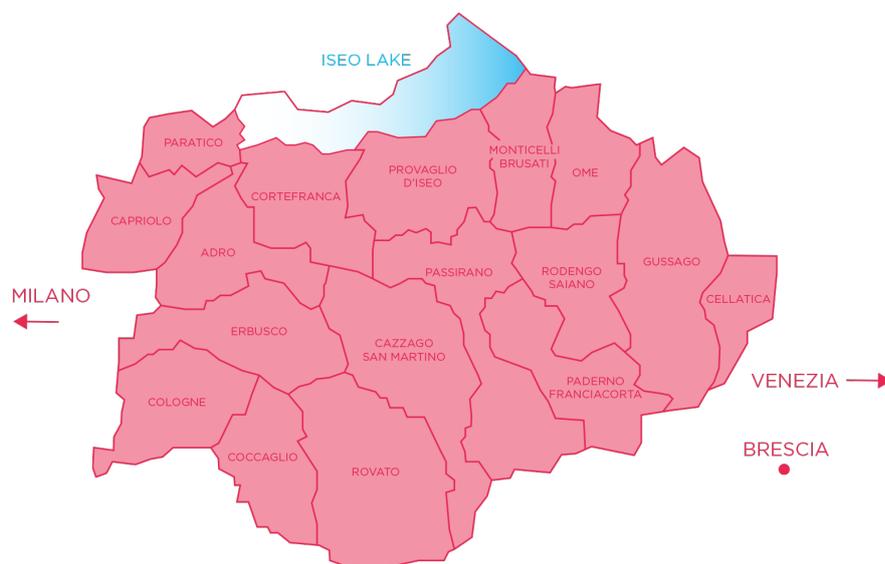


SPECIALE
FRANCIA-
CORTA

Franciacorta



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 grape 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. Only recently the Erbamato, an indigenous grape, were introduced as well, only up to 10% of the wine's total composition.

The effervescence of the Franciacorta can only be achieved through the method known as the method "Franciacorta", 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 35% 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**: from 12 to 17 gr/liter;
- **Dry**: from 17 to 32 gr/liter;
- **Demi-Sec**: from 33-50 gr/liter.

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)

97



Franciacorta DOCG Dosaggio Zero Cabochon Doppiozero

MONTE ROSSA

A blend made with 70% Chardonnay and 30% Pinot Noir. Chinotto and yellow plum on the nose, displaying a good texture of yellow flowers in the final olfactory profile. Crunchy and taut mouth with extraordinary firmness. Citrusy trace returning on the finish.



97



Franciacorta DOCG Riserva Dosaggio Zero Sublimis 2012

UBERTI

A masterpiece from one vineyard, 100% Chardonnay. Very impressive on the nose, recalling aromas of chinotto and thyme, closing with Mediterranean scrub. Taut, crunchy and ample in the mouth with a wonderful saltiness. A strong wild trace returns on the finish.



97



Franciacorta DOCG Riserva Vintage Collection Dosage Zéro Noir 2011

CA' DEL BOSCO

This single-varietal Pinot Noir displays notes of citron peel, pineapple and in the final olfactive profile reveals a pleasant balsamic trace from eucalyptus. A boost of excellent acidity in the mouth, but, especially, tautness, saltiness and perception of tropical fruit reappearing at the end.



96+



Franciacorta DOCG Dosaggio Zero Ziliani C

CANTINA CHIARA ZILIANI

Chiara Ziliani is now one the brightest stars for the Franciacorta. 2/3 of Chardonnay and 1/3 of Pinot Noir. Left thirty-six months on yeasts. On the nose, yellow plum, kiwi and a touch of thyme. Crunchy in the mouth, backed by a nice and sharp acidity. Saltiness and nicely persistent mouthfeel.



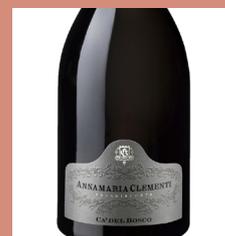
96+



Franciacorta DOCG Riserva Dosaggio Zero Annamaria Clementi 2010

CA' DEL BOSCO

Also in 2010 release, the bottle dedicated to its founder has a lot to teach. Chardonnay, Pinot Blanc and Pinot Noir: golden perlage, on the nose, aromas of white-fleshed fruit and hawthorn. Tautness in the mouth with balsamic notes. Elegant, ample and very savoury closing.



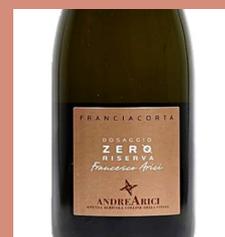
96



Franciacorta DOCG Riserva Dosaggio Zero Francesco Arici 2011

COLLINE DELLA STELLA

A real, very pleasant surprise this 2011 Riserva di Colline della Stella, from 100% Chardonnay grapes. The commitment to zero dosage is rewarded by this version of great compactness: on the nose, citron peel, nectarine with a balsamic touch. Taut and crunchy mouthfeel with a citrusy trace returning at the end.



95+



Franciacorta DOCG Dosaggio Zero Essence Nature

ANTICA FRATTA

Traditional method from Pinot Noir and Chardonnay blend. In the bottle after thirty-six months on yeasts reaching all its brilliance. Spices dominating, especially white pepper, then, dried fruit and citrus in the background for once. The mouthfeel shines with the fragrance and crunchiness of the bubbles, enhanced by a gentle and long-lasting finish.



95+



Franciacorta DOCG Dosaggio Zero

FACCOLI

Forty-eight months on yeasts for the flagship product of Faccoli winery. Blend made with 70% Chardonnay, 25% Pinot blanc and 5% Pinot Noir. On the nose, apricot and a balsamic note from eucalyptus. Crunchy and dense in the mouth with an astonishing persistence. Balsamic hints reappearing on the finish.



95+



Franciacorta DOCG Dosaggio Zero Nature

GATTI ENRICO

Sharp and clean version of sparkling wine by Enrico Gatti, from a blend of 85% Chardonnay and 15% Pinot Noir, left twenty-four months on yeasts. On the nose, pineapple and white-fleshed nectarine enriched with a final touch of yellow flowers. The mouthfeel is firm and crunchy with a salty finish.



95



Franciacorta DOCG Dosage Zerò

LA TORRE

Excellent version of zero dosage from a winery that stands out for the beautiful average quality of its production. Blend from Chardonnay (65%) and Pinot Noir (35%). Nice olfactory profile from chinotto and apricot, with officinal nuances of marjoram. Savoury, taut mouth with a citrusy taste returning.



94+



Franciacorta DOCG Dosaggio Zero Zèro

CONTADI CASTALDI

Again, the excellent properties of the other creation of Moretti winery are confirmed. Citrusy on the nose, with notes of bergamot and nectarine. Pleasant profile of white flowers. On the palate, thick and compact with a citrusy trace coming back on the finish.



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)

96



Franciacorta DOCG Comari Del Salem

UBERTI

From a beautiful intuition of unique vineyard, planted in 1970, a blend of Chardonnay (80%) and Pinot Blanc (20%). A real colour portrait of Franciacorta, renewed every year. Sixty months on yeasts, then, six months in the bottle. On the nose, chinotto, yellow plum and thyme. Taut, crunchy mouthfeel with a fruity finish.



95+



Franciacorta DOCG

FERGHETTINA

Adro, the heart of Franciacorta. Fergnettina in just 20 years has become a cornerstone for the DOCG. The winery's concept of sparkling wine is condensed in this flagship product from Chardonnay and Pinot Noir blend. Seventy-two months on yeasts. On the nose, candied citron and marjoram. Dense mouth with good saltiness. Closing of officinal notes.



95+



Franciacorta DOCG Riserva Lorenzo Ambrosini 2010

TENUTA AMBROSINI

This Riserva is a gem, produced in almost 5,000 bottles from a beautiful and long tradition eight-hectare estate in Cazzago San Martino. 100% Chardonnay of great finesse. The nose recalls bergamot, apricot with cedar thyme closing. Salty mouth backed by great acidity and crunchiness. Return of citrusy taste on the finish.



95



Franciacorta DOCG Riserva Palazzo Lana Extreme 2009

GUIDO BERLUCCHI

This brand represents the very history of the typology in this bottle-symbol of a path lasting over fifty years. From single-varietal Pinot Noir, a nose displaying citron, pineapple and orange peel. Taut and crunchy mouth with excellent saltiness and persistence. On the finish, notes of exotic fruit coming back.



94+



Franciacorta DOCG Riserva 2010

LA FIOCA

Great interpretation of Riserva from a winery existing since the mid-50s in Nigoline, at the foot of Monte Alto. A successful Chardonnay and Pinot Noir blend with clear olfactory profile of lime, nectarine and lemongrass. Nice balsamic trace at the end. Crunchy mouth with a great acidity and saltiness. Long persistence.



94



Franciacorta DOCG Riserva Operacento 2010

CASTELLO DI GUSSAGO LA SANTISSIMA

Wonderful preview of 2010 Riserva for this blend made with 80% Chardonnay and 20% Pinot Noir. Unique tautness on the nose, with pink grapefruit, yellow-fleshed nectarine. Beautiful officinal trace from fresh thyme. Salty mouth with a nice crunchiness. On the finish, return on fruity sensations.



93+



Franciacorta DOCG Anthologie Blanc

CAMILUCCI

This Chardonnay version of the Anthologie Noir does not disappoint even for the 2014 harvest. Vineyards in the Rodengo area producing fruits of great fullness. The nose recalls candied fruits and Mediterranean scrub. The mouth is taut, crunchy and salty. Nice persistence enhanced by balsamic closing.



93+



Franciacorta DOCG Riserva Vittorio Moretti 2013

BELLAVISTA

Blend of Chardonnay and Pinot Noir, the peak of a path lasting several years. Perfect synthesis between the pleasantness of the bubbles and long taste persistence. Thin and refined nose from chinotto and yellow-fleshed apricot. Beautiful spiciness. Fresh, taut, savoury mouth, with citrus trace on the finish.



93+



Franciacorta DOCG Blanc de Noir

ELISABETTA ABRAMI

An almost innovative typology in Franciacorta, reaching here in a particularly successful version. From a cuvée of only Pinot Noir, on the nose small red fruits, with a nice officinal closing of pepper leaf. The mouth is savoury, crunchy with beautiful density and a spicy note returning at the end.



93+



Franciacorta DOCG Cuvée Lucrezia Etichetta Nera

CASTELLO BONOMI

From single-varietal Pinot Noir, the core product of Castello Bonomi. Left nine years on yeasts, a very refined nose, playing between candied citron, yellow plum and closing with officinal trace, on the notes of fresh sage. Taut, compact and salty mouth. Fruity touch reappearing on the finish.



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)

97+



Franciacorta DOCG Cabochon

MONTE ROSSA

Flagship product of Monte Rossa winery that has become a landmark for the typology. Intense straw yellow, deep and taut nose with nuances of pink grapefruit and kiwi. In the mouth, crunchy bubbles and a slightly almondy taste on the finish.



96



Franciacorta DOCG Sessanta

LA BOSCAIOLA VIGNETI CENCI

A wonderful blend of 90% Chardonnay and 10% Pinot Noir. Sixty months on yeasts. On the nose, pink grapefruit and melon, with touches of marjoram and closing of acacia flowers. Excellent crispness in the mouth with salinity and persistence. Citrusy notes returning on the finish.



95+



Franciacorta DOCG Freccianera Brut

F.LLI BERLUCCHI

From a successful blend of 60% Chardonnay, 30% Pinot Blanc and 10% Pinot Noir, a cornerstone for the Brut typology. On the nose, apricot and thyme with a final balsamic note from creeping pine. Taut and crunchy mouthfeel with officinal taste coming back.



95+



Franciacorta DOCG Riserva 940 2011

LE QUATTRO TERRE

Strong emotional implications for this wine that the three Vezzoli brothers dedicate to their parents. A single varietal Chardonnay showing a magnificent olfactory texture. On the nose, chinotto and white-fleshed nectarine with a wonderful closing of eucalyptus. Both taut and thick in the mouth with a nice saltiness ending with citrusy notes.



95+



Franciacorta DOCG Riserva Selezione 2011

VILLA

From vineyards located in the area of Monticelli Brusati, a blend of 80% Chardonnay and 20% Pinot Noir for this greatly compact wine. Squeezed citron and melon with touches of fresh thyme. Pleasantly ample and dense mouth. Closing of fruity taste.



93

**Franciacorta DOCG Millé**

VILLA CRESPIA MURATORI

Blanc de Blancs from a winery of great reputation. White-fleshed nectarine and mango, with a nice olfactory profile of officinal herbs, especially marjoram, on the finish. Crunchy, dense mouth with a great saltiness, closing with fruity return.



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)

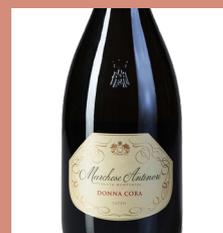
95



Franciacorta DOCG Satèn Donna Cora

ANTINORI-LA MONTENISA

The Antinori family gets serious also in Franciacorta, thanks to the clear vocation of the La Montenisa estate. Very elegant on the nose, with white melon and officinal aromas from thyme. Nice balsamic closing. Thickness in the mouth, beautiful crispness. Iodized boost and fruity tones on the finish.



94+



Franciacorta DOCG Satèn Ziliani C

CANTINA CHIARA ZILIANI

100% Chardonnay from vineyards located in Provaglio d'Iseo, in the heart of the DOCG. Left thirty-six months on yeasts. Aromas of hawthorn and white-fleshed fruit on the nose, apple and pear, then officinal touches from laurel. Crunchy mouth backed by a nice acidity and saltiness. Convincing and persistent mouthfeel.



94+



Franciacorta DOCG Satèn

BARONE PIZZINI

A single varietal Chardonnay aged thirty-six months on yeasts. A timeless classic for this typology. Good olfactory profile from chinotto, white peach and acacia flowers. Closing of officinal notes from fresh sage. Crunchy and dense mouth with again, officinal taste.



94



Franciacorta DOCG Satèn

TENUTA AMBROSINI

Yellow plum and tangerine peel on the nose, with touches of fresh thyme revealed in this beautiful product made with 100% Chardonnay grapes. Pleasant density on the palate, with a good balance of saltiness and persistence, completed by a fruity note returning on the finish.



93+



Franciacorta DOCG Satèn

MONZIO COMPAGNONI

From a firm that has celebrated 30 years of life, a beautiful experience of Satèn in this 100% Chardonnay with the addition of 10% of riserva wines. Nice olfactory profile, with yellow plum and hints of marjoram. Star anise on the finish. Taut and dense mouth, with a good saltiness. Closing of balsamic note.



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 L'acrobata**

LE QUATTRO TERRE

Equal presence of Chardonnay and Pinot Noir in this blend that generates an excellent taste level product. On the nose, small red fruits, currant dominating, with touches of fresh pepper leaf. Salty and persistent mouth with a great return on officinal notes.



92

 **Franciacorta DOCG Rosé Aurora**

BONFADINI

Blend made with 50% Pinot Noir and 50% Chardonnay for a product displaying a marked saltiness. On the nose, marasca cherries and fresh marjoram with a hint of ginger. Thick, taut and vertical mouth with a finish of great persistence and officinal notes reappearing.



92

 **Franciacorta DOCG Rosé**

LE MARCHESINE

Chardonnay and Pinot Noir blend for a classic product of this typology. On the nose, raspberries and wild strawberries ending with a nice spiciness from fresh marjoram. Crunchy and salty mouth with a good taste persistence.



91+

 **Franciacorta DOCG Rosé Annalisa Faifer**

CASCINA CLARABELLA

In this bottle dedicated to one of the progenitors of an excellent wine experience, a blend made with 85% Pinot Noir and 15% Chardonnay. On the nose, pomegranate and orange peel. Officinal closing due to fresh thyme. Compact mouthfeel with good salinity. On the finish, briny notes and small red fruits.



91+

 **Franciacorta DOCG Rosé**

I BARISEI

A great 100% Pinot Noir (partly vinified in cryomaceration) of beautiful finesse, that plays, on the nose, between redcurrant and wild strawberries. Closing of fresh pepper leaf. Savoury mouth with a good crispness. Convincing persistence and return on small red fruits.



91

SEPTEMBER 2020

SPECIALE FRANCIACORTA
WINE RANKING BY
LUCA GARDINI

TASTING PERIOD

**15-16 JUNE 2020, BLIND TASTING AT
THE HEADQUARTERS OF CONSORZIO
FRANCIACORTA, ERBUSCO (ITALY)**

