

FRANCIA- CORTA

Franciacorta



CHARDONNAY / PINOT BIANCO / PINOT NERO

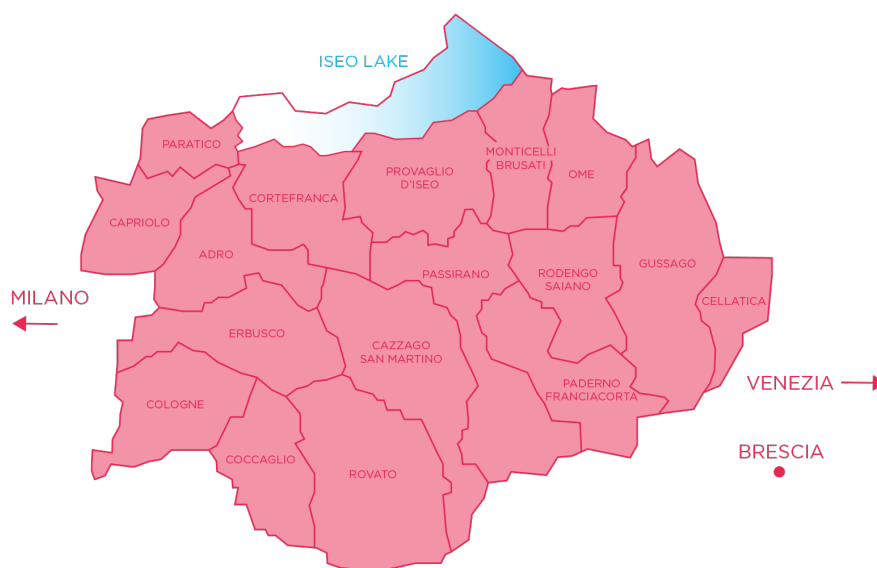
A sparkling wine from the production area of the same name, in the district of Brescia. Situated between the southern part of Lake Iseo and the Oglio and Mella rivers. The current borders of the Franciacorta zone were established in a document drawn up by the doge (a sort of governor) of Venice in 1429. The name Franciacorta has nothing to do with France, actually 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, Franciacorta obtained the DOC (denomination of controlled origin) and the DOCG about 30 years later (denomination of controlled and guaranteed origin).

In 1990, a Consortium was created with the aim 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 about 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 Erbatmat, a 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.

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 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 Riserva Dosaggio Zero Annamaria Clementi 2011

CÀ DEL BOSCO

A milestone in the appellation, that in the new release plays even more accurately on the playground of elegance and precision. Chardonnay, Pinot Blanc and Pinot Noir in magical balance, the nose recalls white peach with touches of citrus thyme, then a balsamic-mentholated ending. The mouth is crisp and iodized.



97



Franciacorta DOCG Pas Dosé millesimato Ziliani C 2017

CANTINA CHIARA ZILIANI

Here the striking example of the potential of Chiara Ziliani, an already written future as a lawyer, then "lightning on the road to Dionysus". A zéro dosage 2/3 Chardonnay and 1/3 Pinot Noir, from organic vineyards. Yellow plum, then citrus thyme at the nose, the sip is crunchy and firm, salty, long-lasting.



96+



Franciacorta DOCG Dosaggio Zero Cabochon Doppiozero

MONTE ROSSA

A unique wine made by 70% Chardonnay and 30% Pinot Noir. Bergamot and "tabacchiera" peach on the nose, then a touch of jasmine. The mouthfeel is crunchy and taut. Citrusy trace returning on the end of the sip. Long-lasting persistence.



96



Franciacorta DOCG Pas Dosé Grande Cuvée Alma BELLAVISTA

A small jewel of the house of Erbusco, created with a selection of base wines which are added 9 vintages of reserve wines, with a subsequent aging on the lees of 30 months. Chardonnay with a small participation of multifaceted Pinot Noir on the nose, elder and white peach on top, then white pepper, crisp mouth, savory, with a nice persistence.



95+



Franciacorta DOCG Dosaggio Zero Premiere Dame BIONDELLI

Very surprising wine from an organic project, made by a 100% Chardonnay that shows a nose of cedar zest and white plum, then roasted dried fruits, ending on notes of white pepper. Very crispy and taut at the mouth, with a citrusy return on the finish.



ZERO DOSAGE

95+

**Franciacorta DOCG Dosaggio Zero****CASTELLO BONOMI**

From an equal blend Pinot Noir/Chardonnay, one of the highlights of Castello Bonomi from Mont'Orfano vineyards. Left 80 months on yeasts, a very elegant nose, nectarine and jasmine, then wild mint, the mouthfeel is salty, crunchy and dense, with a fruity-flowery ending and long persistence.



95+

**Franciacorta DOCG Dosaggio Zero****COLA**

A great, surprising wine made by 100% Chardonnay from the 'creature' of Battista Cola. 10 hectares between Adro and Cortefranca, at the foot of Mount Alto. The nose is intense and thick, with notes of apricot and lemon thyme. The mouthfeel is savory, iodized and crunchy. Great persistence.



95

**Franciacorta DOCG Pas Dosé Riserva 2011****BÈLON DU BÈLON**

A true 'gem' originating in the area of Verduno, from one of the wineries A masterpiece from the area of Provaglio d'Iseo, a sculptural wine aged 10 years on the lees. Blend made by 90% Chardonnay and 10% Pinot Noir, the nose displays notes of yellow plum, hints of fresh cut grass, then touches of linden. The sip is crunchy, dense and firm, the persistence astonishing, with salty finish.



95

**Franciacorta DOCG Dosaggio Zero ST.11****CAMILUCCI STEFANO**

In a sentence, the magisterium of Stefano Camilucci in the art of blending. Chardonnay, Pinot Noir and White from a manual harvest in the Rodengo Saiano area. The nose recalls bergamot and apricot, closing with hints of Mediterranean scrub. The mouth is crunchy and savory. Long-lasting persistence, balsamic ending.



95

**Franciacorta DOCG Riserva Dosaggio Zero 2013****COOPERATIVA VITIVINICOLA CELLATICA-GUSSAGO**

A stunning Riserva, aged 65 months on the lees, an explosion of taste and saltiness. The nose recalls yellow plum, then salted caramel with laurel closing. Salty mouth backed by great acidity and crunchiness. Return of fruity-officinal taste on the finish.



94+

**Franciacorta DOCG Non Dosato Riserva 33****FERGHETTINA**

One of the most exciting projects in Franciacorta area, 100% Chardonnay aged on lees at least 80 months. White nectarine at the nose, that also shows nuances of basil and white flowers. The mouthfeel is iodized-savory, enhanced by long persistence and an officinal ending.



94+



Franciacorta DOCG Riserva Dosaggio Zero Sublimis 2012

UBERTI

As usual, the great competence between vineyard and wine cellar of Uberti. 100% Chardonnay, multifaceted at the nose, recalling aromas of bergamot and cedar, closing with hints of rosemary and white pepper. Taut and crunchy at the mouth, with long-lasting persistence.



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 Operacento 2011

CASTELLO DI GUSSAGO LA SANTISSIMA

A milestone in the typology, made by blending 80% Chardonnay and 20% Pinot Noir, at least 100 months on the lees. The olfactory profile is peculiar, bergamot, yellow-fleshed fruits, then roasted nuts. The sip is very fresh and crunchy, the persistence convincing. It ends with fruity notes.



96



Franciacorta DOCG Palazzo Lana Franciacorta Riserva Extreme 2010

GUIDO BERLUCCHI

Berlucchi winery represents for sure the very history of the typology. From single-varietal Pinot Noir, a nose displaying bergamot, then red currant and blood orange peel, with flowery nuances. The mouthfeel is taut and very crunchy, salty and persistent. Long-lasting sip.



95+



Franciacorta DOCG Extra Brut 2010 E.B.B. riedizione 2020

MOSNEL

The vintage dedicated to the founder, Emanuela Barzanò Barboglio, 100% Chardonnay aged in barrique for 5 months, then 36 on the lees. The nose is thick, nectarine, then bergamot and small yellow flowers. The mouthfeel is firm, backed by a compact acidity. The finish is long-lasting, juicy and crisp.



95



Franciacorta DOCG Millesimato Extra Brut 2016

ROMANTICA

From a small parcel located in Passirano vineyard, 90% Chardonnay and 10% Pinot Noir, a creamy and crunchy sparkling wine, characterized by thick and creamy fruits. Candied fruits at the nose, notes of fresh thyme and saffron, then an almond ending. Salty, firm and long-lasting at the mouth.



95



Franciacorta DOCG Quintessence

ANTICA CANTINA FRATTA

Over 100 months on the lees, a Chardonnay 4/5 Pinot Noir 1/5 blend. Yellow plum at the nose, then jasmine and bergamot in the background. The mouthfeel is salty, fragrant and crunchy, enhanced by a fruity return and long-lasting finish.



95



Franciacorta D.O.C.G. Extra Brut ZeroTre 2015

FACCOLI

An extraordinary wine, witness of an extraordinary vintage. Chardonnay 60%, Pinot Blanc 20%, Pinot Noir 20%. On the nose, apricot and a note from wild mint. The sip is very dense enhanced with an long-lasting persistence. Mentholated hints reappearing on the finish.



94+



Franciacorta D.O.C.G. Mariadri 2013

I BARISEI

An extra brut with great personality, from 100% Chardonnay and at least 65 months on the lees. Yellow apple at the nose, with hints of orange blossom and citron zest. The mouthfeel is creamy, dense and thick. Orange blossom reappearing on the crisp ending.



94+



Franciacorta D.O.C.G. Quvee 82 Extra Brut Riserva 2013

QUADRA

The cuvée n. 82, 'big hit' from Quadra, the visionary, organic project of Ugo Ghezzi and Mario Falcetti. 70% Chardonnay and 30% Pinot Noir, 76 months on the lees. White peach and marjoram at the nose, then a iodized ending. The mouthfeel is fresh and intense, enhanced with a long-lasting persistence.



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 Brut Noir Ziliani C 2017

CHIARA ZILIANI

Pinot Noir 100%, 36 months on the lees, another classy sparkling wine from Chiara. The nose shows hints of raspberry, then pepper leaf, with touches of eucalyptus. The mouthfeel is thick and dense, savory, enhanced by a pleasant acidity. Great persistence.



96+



Franciacorta DOCG Museum Release 2009

AZ. AGR. G. RICCI CURBASTRO

Astonishing blend Chardonnay 60%, Pinot Blanc 30%, Pinot Noir 10% left 90 months on the lees, from an historical company tradition since the thirteenth century. Jasmine, white melon and litchi on the nose, with touches of star anise. The sip is long-lasting, tropical fruits returning at the end.



96+



Franciacorta DOCG Millè millesimato 2014

VILLA CRESPIA

Another milestone from the Franciacorta typology, a 100% Chardonnay from a selection of the estate's best grapes. Apricot and mango, backing with a mentholated profile of eucalyptus, ending of iodized nuances. The mouthfeel is thick and dense, salty, closing with mentholated return.



96+



Franciacorta DOCG Millesimato 2014

LA MONTINA

Elegance and firmness as usual, from the vinery in Monticelli Brusati. Blend Chardonnay 90%- Pinot Noir 10% left 24 months on the lees. White-fleshed nectarine and litchi, with a nice olfactory profile of marjoram on the finish. Crunchy, dense mouthfeel with a great savory, closing with fruity return.



96



Franciacorta DOCG 2014

RONCO CALINO

A little gem from a 'hidden oasis' in Adro. Organic farm, iconic wine. Chardonnay (80%) and Pinot Noir (20%), left 'sur lies' at least 30 months. Aromas of hawthorn and white-fleshed fruit on the nose, then officinal touches from laurel. Crunchy mouth backed by a nice acidity and saltiness. Long-lasting persistence.



BRUT

95+



Franciacorta DOCG Brut Gran Cuvée Alma BELLAVISTA

A cuvée based on Chardonnay, Pinot Blanc and Pinot Noir that comes from over 30 selections, between small parcels and reserve wines, then 40 months on its yeasts for a Classic Method that releases class, thyme, jasmine, white melon at the nose, then eucalyptus, in the mouth fresh, brackish, persistent.



95



Franciacorta DOCG Cabochon Brut MONTEROSSA

The flagship product of Monte Rossa, a fundamental winery in the Franciacorta, transformed over the years into a real standard bearer of the type. Also in this vintage in great shape: nose of depth and tension, nuances of pink grapefruit and kiwi fruit, touches of mint. In the mouth the bubble is crisp and brackish, the finish is slightly almond.



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)

97



Franciacorta DOCG Satèn 2016

CONTADI CASTALDI

A cornerstone in the Satèn version, from 100% Chardonnay. The nose is taut with hints of medlar, lemon sage, iodine notes and a balsamic finish. The mouthfeel is broad with crisp bubbles, acid-saline lashes and pink grapefruit returns. Deep finish, great drinkability.



95



Franciacorta DOCG Magnificientia 2017

UBERTI

A Satèn from 100% Chardonnay that over the years has become one of the milestones of the typology. Organic vineyards in Erbusco, 36 months on the lees, very fresh at the nose, nectarine, bergamot, then lemon thyme and rosemary, the sip is also taut and intense, officinal return, long-lasting persistence.



95



Franciacorta DOCG Satèn 2016

1701

From the first biodynamic project in Franciacorta area, over 300 years of history, then the famous "Manifesto 1701". Chardonnay 100%, 30 months on the yeasts, a wine that is both dense and rich. Yellow plum then freshly cut grass at the nose, the mouthfeel is elegant, refined and persistent.



94+



Franciacorta DOCG Satèn 2017

GATTI ENRICO

An adventure started back in 1972, now one of the most interesting wineries in Franciacorta. From 100% Chardonnay, thick at the nose, that displays notes of white-fleshed nectarine enriched by a touch of fresh thyme. The mouthfeel is crunchy, salty. Officinal notes returning at the end of the sip.



94+



Franciacorta DOCG Riserva Lucrezia

Etichetta Bianca 2009

CASTELLO BONOMI

Peculiar, very intense new release from Castello Bonomi. Good olfactory profile between cedar zest, white peach and acacia flowers. Closing on officinal notes from fresh sage. Crunchy and dense mouth with, again, officinal taste.



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)

100



Franciacorta DOCG Brut Rosé Cabochon Fuoriserie 06 MONTE ROSSA

The 'sixth cuvée' from one of the most important wineries in Franciacorta area. Blend Pinot Noir/Chardonnay enhanced by a 20% of reserve wines. Yellow plum, peony, closing with a balsamic-spicy ending, from white pepper. The mouthfeel is taut, fresh, crunchy and salty.



95+



Franciacorta DOCG Rosé 2016 CASTELLO BONOMI

A 100% Pinot Noir, one of the highlights of Castello Bonomi. Fermented in stainless steel, 30 months on the lees. The nose opens to a red raspberry notes, then lemon peel and iodized hints, backing by a balsamic touch of eucalyptus. The mouthfeel is fresh, crispy, with a citrusy ending.



94+



Franciacorta DOCG Qrosè 2011 QUADRA

Very interesting evolution for the Qrosè of Mario Falcetti, one of the most engaging in this typology. Now is a 'rebel' blend Pinot Noir 90%-Chardonnay 10% fermented partially in stainless steel and partially in barrique. Yellow plum, then lime on the nose. The mouthfeel is crunchy and dense. Long persistence.



94+



Franciacorta DOCG Rosé Athena 2016 COLA

From a fifty-fifty blend Pinot Noir-Chardonnay, a fresh and iodized pleasant wine. The nose open with touches of wild strawberry, then laurel and mentholated hints at the end. The sip is fresh and tight, enhanced by good acidity. The closing is fruity-mentholated.



94+



Franciacorta DOCG Essence Rosé 2016 ANTICA CANTINA FRATTA

An almost equal blend of Pinot Noir and Chardonnay, 40 months on the lees. The nose offers a nice aromatic profile of red fruits, especially raspberry, Mediterranean scrub and a iodized ending. The mouthfeel is clean, savory and thick, with a good acidic shoulder and a pleasant persistence.



105

DECEMBER 2021

FRANCIACORTA
WINE RANKING BY
LUCA GARDINI

TASTING PERIOD

SEPTEMBER 2021, BLIND TASTING AT
THE HEADQUARTERS OF CONSORZIO
FRANCIACORTA, ERBUSCO (ITALY)

