

FRANCIA CORTA

2023 EDITION

Franciacorta



CHARDONNAY / PINOT BIANCO / PINOT NERO

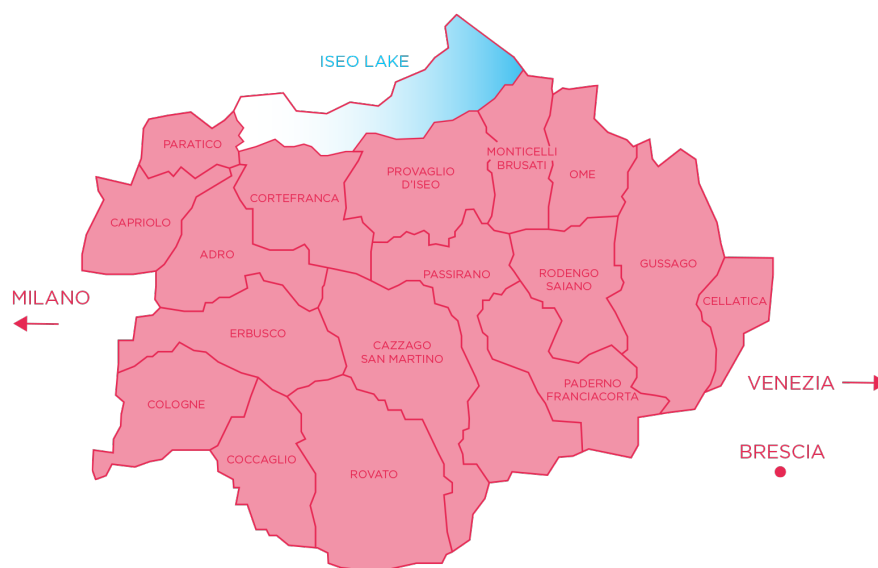
A sparkling wine from the production area of the same name, in the district of Brescia. Situated between the southern part of Lake Iseo and the Oglio and Mella rivers. The current borders of the Franciacorta zone were established in a document drawn up by the doge (a sort of governor) of Venice in 1429. 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 Erbatat, 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.

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 Dosage Zéro

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)

98+



Franciacorta DOCG Pas Dosé 2019

CHIARA ZILIANI

A zero dosage of elegance and balance for Ziliani winery, from Chardonnay and Pinot Noir, from organic vineyards. Yellow plum, then citrine thyme on the nose, recalls of whitethorn. The sip is crunchy-dense, brackish, and persistent. Finish with notes of yellow fruit.



98



Franciacorta DOCG Dosaggio Zero Zèro 2018

CONTADI CASTALDI

A blend of Chardonnay and Pinot Noir, aged on lees for at least 38 months, and another 6 after disgorgement. Intense nose with sensations of quince, touches of cedar zest and hints of laurel. The mouth is salty, with recalls of cedar and officinal notes.



98



Franciacorta DOCG Cabochon Doppiozero

MONTE ROSSA

Brut nature from Chardonnay and Pinot Noir from the best cru, 48 months on the lees, aromas of bergamot, Saturn peach, hints of camomille and jasmine. Taut-crunchy on the palate, great persistence, with reminders of citrusy notes and white pulp fruit.



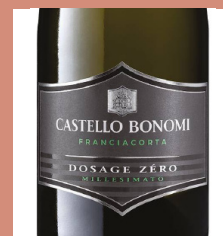
96



Franciacorta DOCG Dosaggio Zéro 2016

CASTELLO BONOMI

Chardonnay and Pinot Noir in equal proportions, a label that has made the history of typology in Franciacorta. Very refined olfaction, white pepper, shades of yellow plum, very taut on the palate, salty, with reminders of sweet spicy notes and a convincing persistence.



95



Franciacorta DOCG Dosaggio Zero Riserva 33 2015

FERGHETTINA

Elaborated but balanced, officinal and juicy this 'assembly of assembly bases' of beautiful citrus tension. Aromas of lemongrass, then nutmeg, lime and nectarine on the nose. The mouth is sapid, with a return of lime sensations. Close on nuances of yellow fruit.



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)

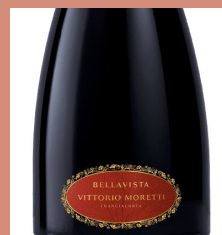
99



Franciacorta DOCG Extra Brut Vittorio Moretti 2016

BELLAVISTA

Elegant and refined, Franciacorta dedicated to the founder is intended to write indelible pages of Franciacorta's history. Chardonnay with a slight prevalence on Pinot Noir, 72 months on lees, notes of yellow peach, orange flowers, then rosemary. Brackish-sapid mouthfeel and a slightly bitter finish.



96



Franciacorta DOCG Extra Brut Blanc 2019

CONTADI CASTALDI

Refined equal blend of Chardonnay and Pinot Blanc, aged for 30 months on lees. Aromas of mango on the nose, touches of sage and a finish of marjoram, with recalls of toasted nuts. A return of tropical notes on the mouthfeel with an officinal closure.



96



Franciacorta DOCG Extra Brut Dequinque Cuvée 15 Vendemmie

UBERTI

Uberti further raises the bar of his perpetual method, working in a single wooden vat, the maximum expression of the last 15 harvests of Chardonnay. Nose with notes of toasted nuts, hints of laurel, wild mint and eucalyptus, with sensations of liches. Balsamic palate, officinal reminders. Close on an elegant almond note.



96



Franciacorta DOCG Extra Brut Francesco I

UBERTI

One of the 'immovable' of the house, 36 months on the lees for a blend with $\frac{3}{4}$ Chardonnay and Pinot Blanc and Noir for the remaining $\frac{1}{4}$. Refined nose, hints of Abate pear, recalls of Valdostan mint and whitethorn. Great persistence on the mouth, mentholated return and closure on notes of white flowers.



94+



Franciacorta DOCG Extra Brut Millesimato 2019

BERSI SERLINI

An Extra Brut of class and refinement, a blend of 70/30 Chardonnay and Pinot Blanc, immediate pleasantness and remarkable drinkability. Nose with notes of fresh sage, touches of litchi and yellow melon, with floral hints of hawthorn. The taste is iodine-brackish, with tropical fruit memories and officinal sensations.



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)

110

CUM LAUDE



Franciacorta DOCG Brut Cabochon Stellato 2012

MONTE ROSSA

One of the masterpieces of a family that made the history of Franciacorta, in a product dedicated to the parent. Chardonnay and Pinot Noir from parcels in Pratone, Barek, Brolo, Palo and Nespoli. Rich nose, passion fruit, lashings of wild mint. Crunchy-dense taste, great balance.



97



Franciacorta DOCG Brut Cabochon Fuoriserie N. 024

MONTE ROSSA

Blend Chardonnay-Pinot Noir 70/30, with 20% of reserve wines, one of the 'evergreens' of the production. Nose with notes of confetti, almonds and wild mint. Mouth of persistence and crunchiness, with an officinal return and final notes of tropical fruit.



96



Franciacorta DOCG Brut Riserva Dei Broli 2014

CASTELLO DI GUSSAGO

A magnetic Reserve, from a winery that never tires of experimenting on types and refinements, with impeccable results. A nose that opens on notes of yellow plum, medlar and citrine thyme. Very taut sip, with a return of yellow fruit, persistence and a closure with officinal sensations.



95



Franciacorta DOCG Brut Riserva Millè 2012

VILLA CRESPIA MURATORI

One of the reference bottles to understand the aging potential of Franciacorta types. Pure Chardonnay, over 100 months of aging, fruity notes, mango and marjoram on the nose. Taut, beautiful sapidity, completed with fruity reminders on the mouth.



94+



Franciacorta DOCG Brut Freccianera

F.LLI BERLUCCHI

One of the staples of the typology, a blend of Chardonnay, Pinot Blanc and Pinot Noir, with an iconic label which is due to the designer Franco Maria Ricci. Nose of apricot and thyme with balsamic closure of mountain pine, taut-crunchy mouthfeel with officinal recall. It closes with hints of yellow fruit.



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)

99



Franciacorta DOCG Satèn Vintage Collection 2018

CA' DEL BOSCO

A magnetic selection of Chardonnay and Pinot Blanc from 14 organic certified parcels, fermented in oak, then on lees for 48 months. A nose of great complexity, notes of linden, then Saturn peach and nutmeg. Density at the sip, brackish intensity, spicy-officinal return.



98+



Franciacorta DOCG Satèn Magnificencia 2019

UBERTI

One of the Satèn-symbol of the typology. From vineyards - in organic management - in the Erbusco area, 36 months on the lees. Nose of incredible freshness, ripe citrus fruit, bergamot, citrine thyme, an equally satisfying mouth, vertical, taut, brackish and an excellent length.



97+



Franciacorta DOCG Satèn Ziliani C 2019

CHIARA ZILIANI

100% Chardonnay from vineyards in Provaglio d'Iseo, in the heart of the vineyards of Chiara's winery. Aromas of peach and whitethorn, Conference pear, then officinal touches of laurel. Crunchy palate, of beautiful sour and savory shoulder, convincing, a persistent sip.



97



Franciacorta DOCG Satèn Brut 2019

RICCI CURBASTRO

Pure Chardonnay vinified in oak barrels, then 40 months on lees. Notes of thyme on the nose, touches of yellow fruit, white pepper and reminders of ginger. Brackish-sapid mouthfeel, with a citrusy-officinal return and a closure of crunchiness.



96+



Franciacorta DOCG Satèn Qsatèn 2018

QUADRA

A magnetic satèn, from Pinot Blanc/Chardonnay, the second aged in part in barrels. Creamy, fresh, of beautiful persistence. White peach and citrine thyme on the nose, touches of Sorrento lemon, juicy-sapid mouth, with a lemon return and sensations of white pulp fruit.



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)

98+



Franciacorta DOCG Rosé 2018

BELLAVISTA

A blend with a slight prevalence of Chardonnay, but with a robust contribution of Pinot Noir, with partial use of oak wood in vinification and aging. Very balsamic nose, with notes of red currants, thyme and iodized touches. At the drink equally dense, with a return of undergrowth and officinal sensations.



98



Franciacorta DOCG Rosé Pas Dosé Parosé 2007
Riedizione 2023

MOSNEL

Brilliant rosé from Pinot Noir 70-Chardonnay 30 and alcoholic fermentation oak barrels. Complex and multifaceted nose, cranberry, touches of nectarine, chinotto and pink pepper. Important juiciness on the mouth, recalls of yellow fruit and spicy sensations.



97+



Franciacorta DOCG Rosé Francesco I

UBERTI

A perfect blend of Chardonnay, Pinot Blanc and Pinot Noir, aged for 30 months on the lees, one of the best rosé on the market. Nose with notes of licorice powder, then dogwood and sage. Brackish-sapid palate, with a return of red fruit and licorice.



96+



Franciacorta DOCG Rosé Essence 2019

ANTICA FRATTA

An equal blend of Chardonnay and Pinot Noir, 42 months of aging, of which 36 on the lees, in a pleasant olfactory-gustatory balance. Aromas of red raspberry, touches of linden and yellow flowers. Briny palate, with a floral return. Close on officinal notes.



96



Franciacorta DOCG Rosé 2019

FERGHETTINA

Pure Pinot Noir from 14 vineyards located in 4 municipalities of the appellation, beautiful vinification with very low sugar dosage for a compact and savory rosé. Pomegranate, cedar and thyme on the nose, with hints of pepper leaf. Sapid-fruity mouthfeel, with a return of officinal notes.



118

DECEMBER 2023

FRANCIACORTA
WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
MAY 2023

