

Franciacorta



Classification: DOCG (Denominazione di Origine Controllata e Garantita - Controlled and Guaranteed Denomination of Origin)
Color: More or less intense straw-yellow with greenish reflections
Production zone: Lombardy
Minimum alcohol content: 11.5%
Varieties used: Chardonnay and/or Pinot blanc and/or Pinot noir (100%)

A great wine of age-old tradition

Great wines need to encounter two essential conditions in order to be successful: vineyards cultivated in the right areas and viticulturists who are skilled not only in winery but on the business front too. In the province of Brescia, northern Italy, these two conditions find their maximum expression in Franciacorta: an extensive amphitheatre of morainic soil capable of giving outstanding results with the locally cultivated varieties coupled with expert wine makers who are also skilled on the commercial side.

The origin of the name "Franciacorta" (literally, "short France") is not entirely clear, although many historians are inclined to give credence to the *francae curtes* derivation, namely in reference to areas that fell under monastic control and were thus exempt from paying taxes. Nonetheless, as often happens, there is another romanticized version according to which Charlemagne, while laying siege to Brescia, praised the area and commented that he considered it a "little France".

We will probably never know the truth with any certainty. The only concrete element we can count on is Franciacorta's deep-rooted wine making tradition. The viticulture sector in this area has undergone considerable development owing to the perfecting of sparkling wines production techniques. In this context DOCG Franciacorta is representative of the achievements reached by the so-called *méthode champenoise*, which yields a wine with a straw-yellow color of varying intensity with greenish reflections. The nose is delicate, with a characteristic yeasty bouquet of bottle fermentation and a fresh well-balanced palate. The wine has a compulsory 2 year aging period.

There are several types of Franciacorta DOCG, including *millesimato*, a vintage-dated wine produced only in years when the harvest provides perfectly ripened grapes, which must be fined for at least 3 years. A different blend of varieties is used to obtain Franciacorta Rosé, available, like the white, in *millesimato* quality.

When it comes to serving this wine with food, we're simply spoiled for choice. As a first course, we suggest Farfalle with shrimps and lentils, while an interesting proposal for a light, sophisticated main dish capon breast in jelly. And why not, garnished with flaked truffle, when the season is right.