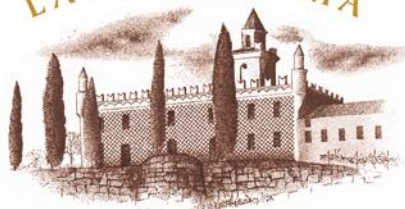





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LA SANTISSIMA



Castello di Gussago
FRANCIACORTA







Franciacorta is protected by a very strict set of regulations: together with its vocation and the dedication of its producers, this represents the best way to stand out on the market.

The name Franciacorta comes from “curtes francae”, the small communities of Benedictine monks who settled in the hills overlooking Lake Iseo in the late Middle Ages. They were exempt from paying taxes to the feudal lords and the bishop for the transport of their produce to other states or estates, as the monks reclaimed the land assigned to them and taught the peasants how to cultivate the land. The “curtes” were actually the main centres of trade at the time.





TOTAL HECTARES WITH VINES 14 HA.

Of which 4 at altitude, with clay and limestone loam, around the old monastery and 10 in the commune of Gussago, characterized by loose moraine soils with a good gravel component. Out of these 10 hectares, 2 are for Cabernet and Merlot grapes for red “Pomaro” Curtefranca.

The remaining 12 hectares are for Chardonnay and Pinot Nero to produce sparkling wine basis (90%) and white “Malandrino” Curtefranca (10%).

TRAINING

Partly cordon-trained and spur-pruned and partly Guyot-trained.

VINE DENSITY

6000/7000 vines/ha.

VINE PRODUCTION from 1 Kg to 2 Kg per plant.

HARVEST

Harvesting is exclusively by hand, according to the regulations for the production of Franciacorta. To obtain wines of quality, the grapes, after harvesting, are placed in small crates of 18 Kg, so that the bunches remain whole and in perfect condition when crushed.

QUANTITIES PRODUCED IN NORMAL CONDITIONS

Approximately 120,000/140,000 bottles (*of which 80% sparkling by the classic method and 20% still wine*).

TYPES OF WINES PRODUCED

Franciacorta Brut DOCG, Franciacorta Brut Satèn DOCG, Franciacorta Brut Rosé DOCG, Franciacorta Brut Millesimato DOCG (available in 2011), Red Pomaro Curtefranca DOC, White Malandrino Curtefranca DOC (*DOC = Registered Designation of Origin, DOCG = controlled and guaranteed place name*).

Special Mention, Verona 2007

BRUT LA SANTISSIMA CASTELLO DI GUSSAGO FRANCIACORTA D.O.C.G.

Sizes: 750 ml - 1500 ml

Alcoholic content: 12.5% vol.

Grapes: Chardonnay (90%)
and Pinot Nero (10%)

Vines: in Gussago, Franciacorta,
the DOCG limited area.

Special attention is given to the optimization of the landscape, the respect of the territory and the environment. The grapes come from hillside vineyards with clay and limestone loam and loose and gravelly moraine soils, with high-density Guyot training.

Vinification and ageing: the grapes are harvested by hand and placed in 18 kg crates, to keep the bunches perfectly intact during transport to the winery. Immediately after harvesting, the grapes are put into a special press for a soft and gradual crushing, to extract the best part of the juice: the first-pressing must.

The alcoholic fermentation takes place in stainless steel tanks with constant control of the fermentation temperatures.

The spring following the harvest, the wine is bottled (tirage) and aged on lees for at least 25 months. After dégorgegement, the bottles rest in the winery for a further 5 months.

Tasting notes:

Colour: straw yellow of an excellent intensity with soft golden highlights,

crystalline. Soft and creamy mousse, of great persistence. Fine and elegant perlage.

Aroma: dry fruit, white flowers and dry flowers.

Palate: full, with an excellent structure, remarkably flavoursome and fresh; an excellent minerality is evident and a long persistence with toasted flavours and the scents of yellow and dry fruit emerging.

Accompaniments: ideal throughout the whole meal, it accompanies typical dishes of the Franciacorta area and exalts dishes of rice, pasta, white meat, fish, fresh and medium-mature cheeses.



BRUT SATÈN LA SANTISSIMA

CASTELLO DI GUSSAGO
FRANCIACORTA D.O.C.G.

Sizes: 750 ml

Alcoholic content: 12.% vol.

Grapes: Chardonnay (100%)

Vineyards: in Gussago, Franciacorta, DOCG limited area. Special attention is given to the optimization of the landscape, the respect of the territory and the environment. The grapes come from hillside vineyards with clay and limestone loam and loose and gravelly moraine soils, with high-density Guyot training.

Vinification and ageing: the grapes are harvested by hand and placed in 18 kg crates, to keep the bunches perfectly intact during transport to the winery. Immediately after harvesting, the grapes are put into a special press for a soft and gradual crushing, to extract the best part of the juice: the first-pressing must. The alcoholic fermentation takes place in stainless steel tanks with constant control of the fermentation temperatures. For this blanc de blanc, characterized by a base which in part ferments in wooden vessels, the bottling (tirage) takes place in the spring following the harvest with a smaller amount of sugars, in order to obtain less pressure in the bottle, which produces its particularly soft taste. This is followed by ageing on the lees for at least 25 months; after dégorgement, the bottles rest in the winery for a further 5 months.

Tasting notes: Colour: straw yellow of medium intensity, soft and creamy mousse.

Aroma: intense with scents of exotic fruit, white flowers, pineapple, barley malt biscuits.

Palate: soft, very good freshness and flavour, medium persistent finish recalling fruit and flowers.

Accompaniments: ideal as an aperitif, it accompanies delicate hors d'oeuvres of fish, vegetables and fresh cheeses, pasta dishes with delicate sauces based on vegetables and seasonal vegetables.



Special Mention, Verona 2007

BRUT ROSÉ LA SANTISSIMA

CASTELLO DI GUSSAGO
FRANCIACORTA D.O.C.G.

Sizes: 750 ml

Alcoholic content: 12.5% vol.

Grapes: Pinot Nero (100%)

Vineyards: in Gussago, Franciacorta, DOCG limited area. Special attention is given to the optimization of the landscape, the respect of the territory and the environment. The grapes come from hillside vineyards with clay and limestone loam and loose and gravelly moraine soils, with high-density Guyot training.

Vinification and ageing: the Pinot Nero grapes are harvested by hand and rest in 18 kg crates to keep the bunches in perfect condition during transport to the winery. Immediately after harvesting, the destemmed grapes are put into a special press for maceration. This is followed by a soft and gradual crushing to extract the best part of the juice: the first-pressing must, delicate in colour and with light pink nuances. The alcoholic fermentation takes place in stainless steel tanks with constant control of the fermentation temperatures. The spring following the harvest, the wine is bottled (tirage) and aged on lees for at least 25 months. After dégorgement, the bottles rest in the winery for a further 5 months. The base made up exclusively of Pinot Nero gives this Franciacorta particular body and vigour.



Tasting notes:

Colour: pale pink with delicate nuances of copper and old gold. A soft and persistent mousse with an excellent perlage. **Bouquet:** with classic tones, which evoke the vine, yellow peaches and blackcurrants.

An excellent complexity and slight mineral scents.

Palate: full and enveloping, well balanced, excellent richness of flavour.

Accompaniments: ideal to accompany rich and tasty hors d'oeuvres of meat, cold cuts or fish.

Tartare of veal or beef, tartare of red tuna. Pan-fried red meats served as a main course.



Special Mention, Verona 2007

POMARO CASTELLO DI GUSSAGO

RED CURTEFRANCA D.O.C.

Sizes: 750 ml

Alcoholic content: 12.5% vol.

Grapes: Merlot (30%), Cabernet Sauvignon and Cabernet Franc (50%), Cabernet Carmenère (20%)

Vineyards: in Gussago, Franciacorta, DOCG limited area. Special attention is given to the optimization of the landscape, the respect of the territory and the environment.

The grapes come from hillside vineyards with clay soils rich in gravel, grown at high density, with cordon training and spur pruning, on land with a south-eastern and south-western exposure to receive in full the benefits of the sun.

Vinification and ageing: the grapes are harvested, by hand, often in late autumn. During fermentation there is lengthy maceration on the skins: after drawing off the lees, the wine is aged in oak barriques for about 12 months, which is then followed by further ageing in the bottle for a few months.

Tasting notes: Colour: intense, almost impenetrable ruby red nuances, which shows great depth of colour.

Bouquet: complex and evolved aromas, scents of wild berries, especially of the forest floor, morello cherries and cherries in eau de vie. Floral and slightly grassy notes, delicately spiced with pleasant sensations of tobacco, liquorice and vanilla.



Palate: harmonious, well structured and persistent, the notes of red fruit jam and a slight spiciness return.

Accompaniments: recommended with dishes of red meat, in particular roasts and game, medium and very mature cheeses.



Special Mention, Verona 2007

MALANDRINO CASTELLO DI GUSSAGO

WHITE CURTEFRANCA D.O.C.

Sizes: 750 ml

Alcoholic content: 13.2% vol.

Grapes: Chardonnay (100%)

Vineyards: in Gussago, Franciacorta, DOCG limited area. Special attention is given to the optimization of the landscape, the respect of the territory and the environment. The grapes come from foothill vineyards with average fertility. High planting density with the Guyot training system, short pruning and limited quantities of grapes per plant.

Vinification and ageing: the grapes are harvested after mid-August and by hand. The grapes are soft-crushed in a modified atmosphere to avoid contact with oxygen.

Fermentation is kept at a low temperature as are the subsequent operations. The wine is aged for 12 months partly in barriques and partly in steel tanks. Because the grapes are very ripe, this gives greater structure and aromatic maturity.

Tasting notes:

Colour: straw yellow with a slight hint of golden nuances.



Crystalline. Bouquet: fine to the nose with scents of fruit and flowers, fresh and soft, with light notes of vanilla. Palate: clean, dry, soft and elegant. Accompaniments: hors d'oeuvres and white meats, excellent to accompany fish dishes. Also excellent with cold cuts.





SPARKLING WINE GLOSSARY

Alcoholic fermentation: an essential process of production, in which the sugars in the must, thanks to the action of particular strains of yeast, are transformed into alcohol and carbon dioxide and other secondary products.

Blanc de Blancs: a sparkling wine obtained from white grapes only.

Blanc de Noirs: a sparkling wine produced from red grapes only, fermented off the skins.

Brut: a dry sparkling wine, with a sugar content of less than 15 g/l. Brut can be Brut Non Dosé, Pas Dosé, Nature or Dosage Zéro when, no "*liqueur d'expédition*" having been added, the sparkling wine has a sugar content of less than 3 g/l and is therefore very dry.

Classic Method: this is the method used to produce quality sparkling wines, with a second fermentation in the bottle. Minimum period of resting on lees for Brut wines: 18 months. For Satèn and Rosé: 24 months.

Sizes:

<i>Quarter</i>	20 cl	1 flute glass
<i>Half</i>	37.5 cl	2 flute glasses
<i>Bottle</i>	75 cl	6-8 flute glasses

<i>Magnum</i>	1.5 l	2 bottles
<i>Jeroboam</i>	3 l	4 bottles

<i>Rehoboam</i>	4.5 l	6 bottles
<i>Methusaleh</i>	6 l	8 bottles

<i>Salmanazar</i>	9 l	12 bottles
<i>Balthazar</i>	12 l	16 bottles
<i>Nebuchadnezzar</i>	15 l	20 bottles

Cru: a French word which refers to a particular vineyard, even of small dimensions, but which can express the typical characteristics of its area, the superior characteristics of a particular soil, the vines that are grown there and the grapes that are harvested. Wine of very great quality is produced from a un cru, thanks to the climate, the type of soil, the very favourable exposure, the training system of the vine and the experience of the winegrower.

Cuvée: a blend of different bases with great care being given to the wine to be produced.

Dry or Sec: a semi-dry sparkling wine, with a residual sugar content of between 17 and 35 g/l.

Extra Brut: this is a very dry sparkling wine, with a residual sugar content of less than 6 g/l. A minimal amount of liqueur d'expédition may be added.

Extra Dry: with a residual sugar content of between 12 and 20 g/l.
A soft sparkling wine that can accompany the whole meal.

Franciacorta: a hilly area between Lake Iseo and the cities of Bergamo and Brescia, which has characteristics of the soil and climate making it perfect for growing grapes. It currently covers an area of about 2,000 hectares. The vines cultivated are mainly Chardonnay, followed by Pinot Nero, Pinot Bianco, Cabernet Franc, Cabernet Sauvignon, Merlot and Barbera.

Grape blend: different types of grapes, the wines of which are combined, in specific proportions, to obtain the desired result.

Lingering: a sparkling wine is said to be lingering when it leaves pleasant and persistent taste sensations on the palate.

Mousse: this is formed in the glass when the sparkling wine is poured. Its persistence and importance indicate the quality and greater care taken in the productive phase of the second fermentation, obtained slowly and at a low temperature.

Obtaining must: a process of crushing the grapes to obtain the must which is then fermented.

Perlage: all the bubbles of carbon dioxide that rise to the surface from the bottom of the glass. The finer and more continuous they are, the greater the quality of the sparkling wine.

Semi-weet, Demi-sec or Semisecco: a moderately sweet sparkling wine, with a sugar content of between 32 and 50 g/l.

WINE GLOSSARY

Aged in barrique: this defines wines that have matured or aged in barriques, from which they take on the softness and particular wooden and toasty aromas.

Ageing: this defines the process of storing the wine, from fermentation to when the bottles leave the winery for consumption. In general, a phase of maturing in barrels or tanks is followed by the actual ageing in small barrels and/or in the bottle.

Astringent: a wine that is more or less tannic, but where the tannins are unripe and therefore unpleasant on tasting.

Cap: in fermentation on the skins where the must, flesh, skin and often the grape seeds macerate together, this is the solid floating cap made up of the skins, flesh and part of the seeds.

Decantation: when the wine is contained in a receptacle which helps it become limpid or in the case of wine that has just been opened, the contact with oxygen.

Dressing: all the identifying and decorative elements of a bottle. In addition to the label, which shows the information required by the law, this also includes the capsule (with the band or State tag in the case of DOCG or sweet wines), the back label and the neck label.

Drinkability: synonymous with tasting. Wine to drink young is defined as for "*early drinking*" whilst complex drinking indicates wines with a well-round structure of flavour and bouquet.

Fermentation: the process where the sugars present in the grapes are converted into (ethyl) alcohol and carbon dioxide.

Filtration: the physical operation that helps the wine become limpid.

Grape blend: a blend of different grapes in different percentages, used to produce a wine.

Hybridization: a cross between two vines of different species, which gives rise to a new vine, called a hybrid.

Maceration: in fermentation on the skins, this is one of the main phases in the production, when the must is left in contact with the skins for a certain period, to extract the noble substances that influence the colour, bouquet and flavour of the wine.

Pumpover: an operation by which the wine is drawn off from the bottom of the vessel containing it and poured back in from the top. This helps the contact between the wine and the skins during maceration.

Raisining: a technique of partially drying the grapes which allows obtaining wines with a richer flavour and aromas of ripe fruit.

Rooted cutting: this is the young vine, produced by a graft from a mother plant and planted after it has rooted.

Semi-sweet: this indicates a very light sensation of sweetness, typical of wines containing from 4 to 12 g/l of sugar.

Wines with greater levels of sweetness are said to be “amabile” (slightly sweet) and then sweet. A wine where no sensation of sweetness is perceived (containing less than 4 g/l of sugar) is defined dry.

Stabilization: this is the name given to all the operations necessary to make the wine limpid in time.

Tannic: a wine rich in tannic substances, but not astringent.

Tart: generally too acid and astringent due to inadequate ripeness of the grapes and unsuitable vinification.

