



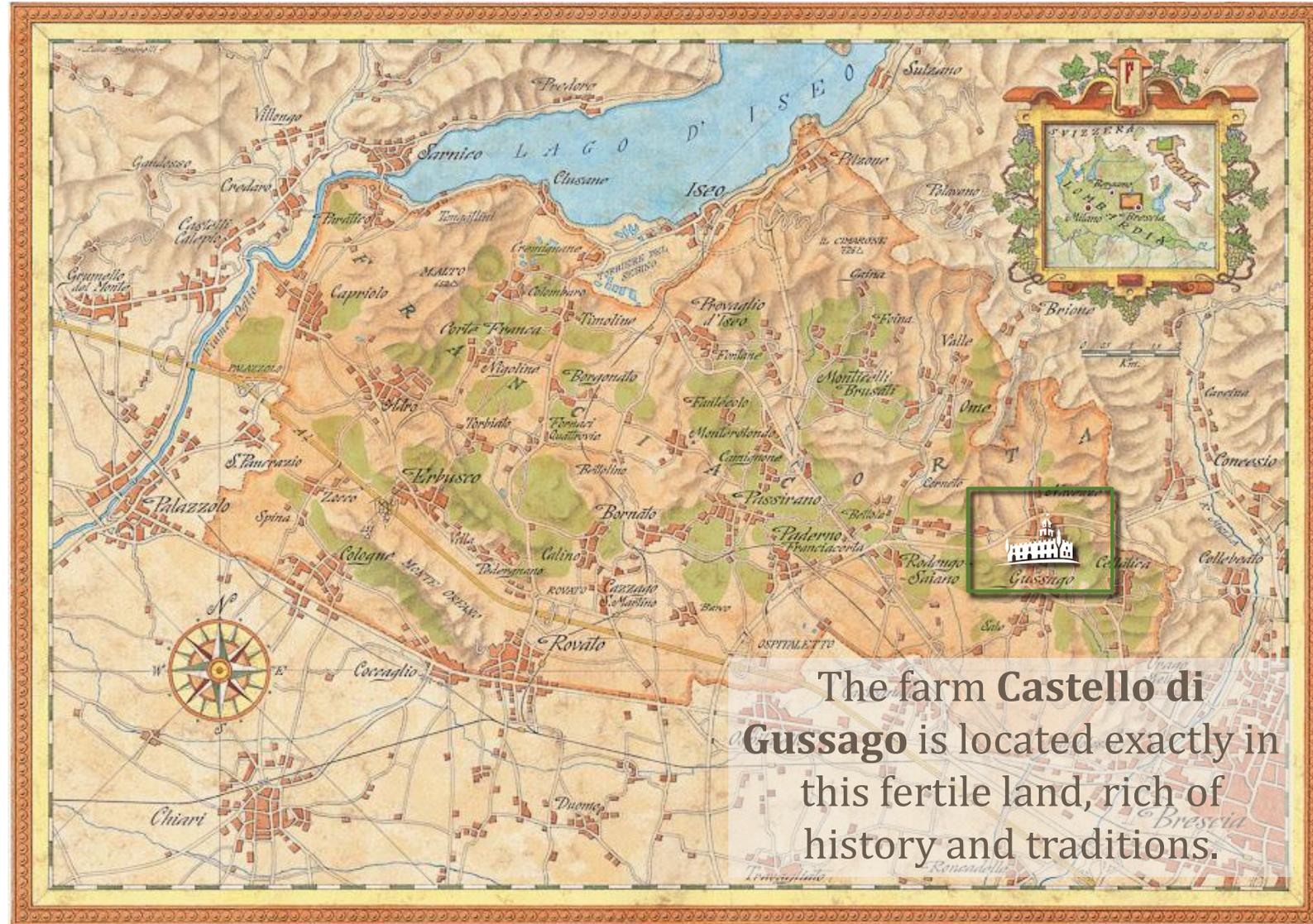
Castello di Gussago
LA SANTISSIMA
FRANCIACORTA

Franciacorta: one wine, one territory

Franciacorta is in the heart of Lombardy, overlooking Lake Iseo an area measuring around 200 square kilometres.

Its *gentle hills* owe their origin to **ancient glaciers** which carved out the future Franciacorta amphitheatre as they melted over 10,000 years ago.

This moraine origin gave the area's soil its extraordinary mineral richness which, together with its great variety of soils, is what generates a **TOP quality** wine area



The farm **Castello di Gussago** is located exactly in this fertile land, rich of history and traditions.

Castello di Gussago vines

21 hectares, directly managed

Chardonnay, Pinot nero, pinot bianco:

- 11 hectares at the foot of the hills
- 4 hectares terraced

**Merlot, Cabernet Sauvignon,
CABERNET FRANC E CARMENERE:**

- 6 hectares in the hills





BIOLOGIC REGIMEN:

- targeted processing of soil and plant management
- natural fertilizers
- natural defences



For us is basic protection and development of biodiversity in our soils

AWARENESS allows to redefine new standards and management strategies,

UNDERSTAND and LOVE
the **EARTH**

Il fundamental for the **QUALITY** of which **Castello di Gussago** is the spokesperson

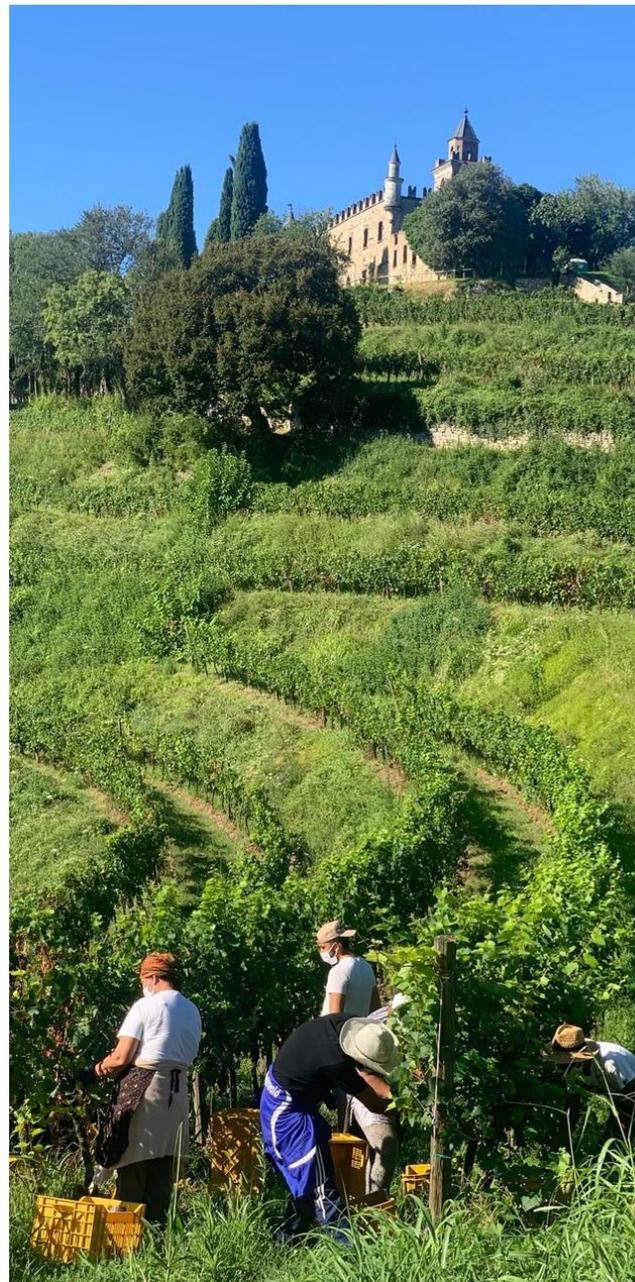


ITACA



Our **filosofy** is *rispect* the characteristics of the grape by exalting it and preserving its *quality*, guaranteeing a conservative enology .

An *artigianality* aimed at enhancing the natural characteristic of the produced grapes and the *rispect* of **vine-environment** compromise.



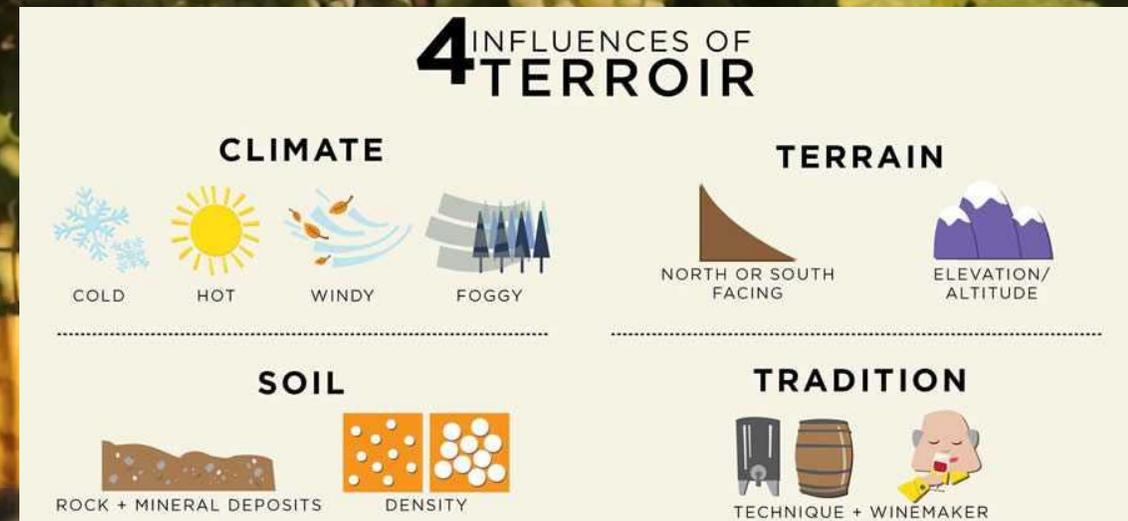
Method and Stages

The grapes of each vineyard are harvested **by hand** and the wine making occurs *separately* so that every peculiarity is preserved and exalted as a true expression of our territory.

Our philosophy is to adopt a **conservative oenology**, to highlight the grapes natural characteristics, respecting the binomial vines-environment.

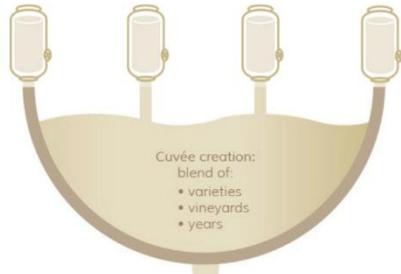
The grapes are chosen and *pressed* with great care thanks to new Italian technologies; to protect the musts from oxidation and preserve all **aromatic potential**.

After a slow fermentation at a controlled temperature the wine refine on their lees until the following spring.



IL FRANCIACORTA

Primary fermentation
mosto fiore



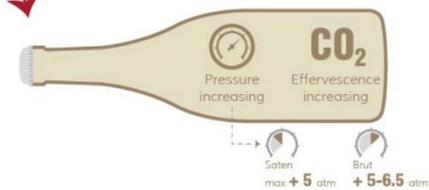
Sugar
Lees
Metal plug

Horizontal positioning



Bottling
Tirage

Secondary fermentation

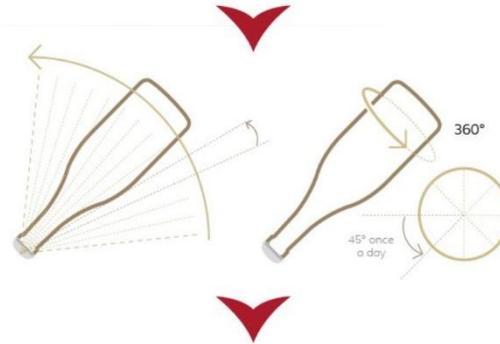


Ageing period

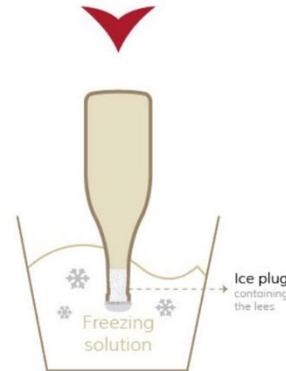


- AT LEAST **18** MONTHS Franciacorta
- AT LEAST **24** MONTHS Franciacorta Rosé, Satèn
- AT LEAST **30** MONTHS Franciacorta millesimato, Rosé millesimato, Satèn millesimato
- AT LEAST **60** MONTHS Franciacorta riserva, Rosé riserva, Satèn riserva

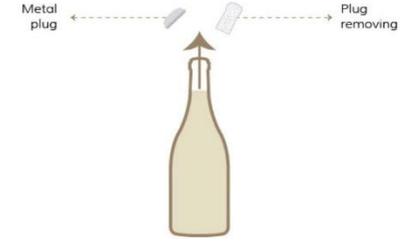
Riddling



Refrigeration



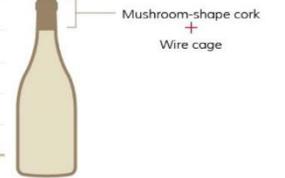
Disgorging



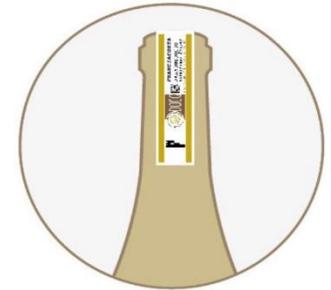
Liqueur d'expédition

- Franciacorta Wine + sugar (g/l)
- UP TO **3** Pas dosé (natural residue in the wine)
 - UP TO **6** Extra Brut
 - UP TO **12** Brut
 - MIN **12** MAX **17** Extra Dry
 - MIN **17** MAX **32** Dry
 - MIN **32** MAX **50** Demi-Sec

Dosage



Official DOCG label



BOTTLE SHAPE

- The *long and thin neck* slows down the interaction between oxygen and wine
- The wider base amplifies the **exchange** between the wine and the yeasts
- A perfect balance of shape and content, almost a small *magnum*, to have a superior quality





Castello di Gussago

LA SANTISSIMA

FRANCIACORTA

THE WINES




Castello di Gussago
LA SANTISSIMA

NobleBlanc Brut



FRANCIACORTA DOCG BIO

Maturation sur lies For a minimum of 24 months

Sizes: 750 ml, 1500 ml

Alcoholic content: 12% vol

Grape varieties: Chardonnay (100%)

**CREAMY AND SOFT,
DELICATE WHILE
RETAINING A TYPICAL
COMPANY Sapidità**



Tasting Notes

COLOUR

light straw yellow with clear green reflections, the bubble is neat and well blended.

BOUQUET

elegant and refined, hints of gold and aromatic herbs, all veiled by pleasant vanilla notes, typical of pure chardonnays

FOOD PAIRING

Perfect with seafood crudité, shellfish, and fish or meat tartare. An ideal product, for those who wish to relax with a glass of bubbly wine.

NobleNoire Brut



FRANCIACORTA DOCG BIO

Maturation sur lies For a minimum of 24 months

Sizes: 750 ml, 1500 ml

Alcoholic content: 12% vol

Grape varieties: Pinot Nero (100%)



Tasting Notes

COLOUR

white gold with light yellow straw reflections, brilliant and crystalline. Soft and creamy mousse, of great persistence. Fine and elegant perlage.

BOUQUET

Pinot Noir is found in its highest expression. Good texture and full-bodied, but also creamy with a fresh and persistent after taste.

FOOD PAIRING

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.



Club Cuvée Brut Satèn Millesimato



FRANCIACORTA DOCG BIO

Maturation sur lies: For a minimum of 36 months

Sizes: 750 ml, 1500 ml

Alcoholic content: 12,5% vol

Grape varieties: Chardonnay (100%)



Tasting Notes

COLOUR

straw yellow of medium intensity, soft and creamy mousse.

BOUQUET

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

FOOD PAIRING

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

Pas Dosè Millesimato

FRANCIACORTA DOCG

Maturation sur lies For a minimum of 36 months

Sizes: 750 ml

Alcoholic content: 12,5% vol

Grape varieties: Chardonnay (90%)
Pinot Nero (10%)



Tasting Notes

COLOUR

brilliant clear with golden shadows, persistent and delicate perlage.

BOUQUET

opens instantly with a fresh and floreal aroma together with an excellent complexity and slight mineral scent.

FOOD PAIRING

this is a noble Franciacorta with remarkable freshness and minerality; ideal with seafood crudités, oysters and shellfish



Rosè Inganni

Extra Brut Millesimato

FRANCIACORTA DOCG BIO



Maturation sur lies: For a minimum of 36 months

Sizes: 750 ml, 1500 ml

Alcoholic content: 12,5% vol

Grape varieties: Pinot Nero (100%)



Tasting Notes

COLOUR

pale antique pink color, creamy foam, persistent and with an excellent perlage.

BOUQUET

notes of small fresh fruit, slightly perceptible aromatic scents of vegetable such as fennel and licorice.

FOOD PAIRING

ideal to accompany rich and tasty hors d'oeuvres of meat, cold cuts or fish. Tartare of veal or beef, rich and tasty fish, tartare of red tuna and shellfish.



POMARO CURTEFRANCA

ROSSO DOC BIO



Sizes: 750 ml, 1500 ml, 3000 ml

Alcoholic

content:

Grape varieties: 15% vol

Merlot (40%)
Cabernet Sauvignon
e Cabernet Franc (50%)
Cabernet Carmenère
(10%)



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.

FOOD PAIRING

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





Castello di Gussago

LA SANTISSIMA

FRANCIACORTA

