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Sparkling Impressions

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Wednesday, August 23, 2017

Enrico Gatti - A Franciacorta Star



One of my favorite Franciacorta producers is Enrico Gatti, located in Erbusco, in the heart of the Franciacorta production zone. Founded by its namesake in 1975, initially the estate was quite small, with only one hectare (2.47 acres) planted; today there are 17 hectares (42 acres) planted to Chardonnay and Pinot Noir.

I've been quite impressed with the complexity and harmony of the Enrico Gatti wines from the very first time I tasted them. They are not the most powerful offerings from Franciacorta, but they are certainly among the most harmonious.

Here are notes on three new releases:

Brut (non-vintage) - 100% Chardonnay from 15 year-old vines. Aged on the lees for 18-24 months. Straw/light yellow; aromas of pear, lemon zest and dried yellow flowers. Medium-full with very good depth of fruit. Very good acidity, and a clean, vibrant finish. I would have liked a bit

more complexity (yeastiness), but this is a nicely balanced wine with charm. Enjoy now and over the next 2-3 years. **Very Good**



Satén 2013 - In Franciacorta, Satén refers to a wine produced solely from Chardonnay and/or Pinot Bianco (maximum 50% Pinot Bianco). For this *millesimato* offering made exclusively from Chardonnay from high altitude vineyards, 50% of the must was fermented in French oak barrels, with the remaining 50% fermented in stainless steel; this blend was aged on its lees for 32 months.

Bright, lively yellow hue; aromas of golden apple, honey, banana peel and a touch of yeast. Medium-full with excellent concentration. Quite ripe, this is delicious, and there is good acidity, with a light nuttiness in the finish and impressive persistence. Very stylish! Enjoy over the next 3-5 years - perhaps longer. **Excellent to Outstanding**



Brut Nature NV (no dosage) - 85% Chardonnay, 15% Pinot Nero. Bright yellow; aromas of lime, yeast and green apple. Medium-full with very good to excellent concentration. Rich mid-palate, good acidity, light yeastiness, very good freshness, impressive complexity - very stylish. Enjoy over the next 3-5 years. **Excellent**

Posted by [tomhyland](#) at 12:41 PM



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About Me



tomhyland

I am a freelance wine writer/photographer/educator living in Chicago. I have traveled to Champagne frequently over the past two decades and published a book entitled "The Essence of Champagne: In the Glass and on the Table" in early 2017. I also travel frequently to Italy, and have written two books on this subject, the most recent of which is "The Wines and Foods of Piemonte", published in summer 2016.

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