

LOMBARDY

FERGHETTINA

Ferghettina Winemaker: Laura Gatti

Fast Facts

Vineyard surface:
470 acres

Owner:
Roberto Gatti

Winemaker:
Roberto, Laura, and
Matteo Gatti

Established:
1991

Location:
Adro

Province:
Brescia



THE HISTORY

Roberto has always been a man of the land. In 1990, he began to give an elderly family friend a helping hand on the weekends: the woman owned a tiny winery and after her husband's death, had a hard time dealing with the details of production. At the time, she sold the grapes in bulk, but she was so impressed she offered to sell Roberto the winery and adjacent three hectares (7.4 acres) under vine, as she was convinced production would shine in Roberto's hands.

The year was 1991: Gatti left his former employer and struck out on his own – Ferghettina was born, named after the winery location. For the first time, production was bottled under the Ferghettina label, and Roberto released his first Franciacorta Brut in 1992.

The Gatti family winery is supported by a staff of fifteen and has a yearly production of around 350,000 bottles. The wines are styled by Roberto flanked by Laura and Matteo, both university graduates in enology.

In fact, starting with the 2007 vintage for the Ferghettina Rosé and Milledì Brut and the 2014 vintage for the Satèn Brut comes in a unique bottle invented by Matteo Gatti. The bottles have a square base and pyramid-like flat sides so that during aging on the lees, the yeasts of second fermentation have two and a half times greater contact with the wine by comparison with traditional, round-based bottles, which results in greater finesse, flavors, and aromas.

THE TERROIR

Ferghettina has grown step by step. After a lifetime in the vineyards, Roberto knows the best fruit ripens gradually. Roberto's knowledge has helped to build his reputation in the region, allowing him to take over new plots on long leases (20-25 years), which he replanted to the strictest standards, eventually running a total of 1980 hectares (470 acres) under vine, split into nine Franciacorta districts .

Ferghettina focuses their investments in top-quality equipment and vineyard management. One of these investments included a state-of-the-art, 64,600-square-foot new winery at Adro (again, slightly northwest of Erbusco), designed by Laura's architect husband. Though built from 2002 to 2005, it is entirely integrated into the landscape: a traditional farmhouse made of timeless-looking bricks and stones, it embraces a gently sloping hill within sight of Lake Iseo



FRANCIACORTA BRUT DOCG: 95% Chardonnay and 5% Pinot Noir, from vineyards at 820 feet above sea level. The vines are Guyot-trained, planted with a density of 2,024 vines per acre. Manual harvest takes place around mid-August. Fermentation is carried out in steel tanks at a controlled temperature between 60 and 64 °F. Aging on the lees for 24 months. Straw yellow, fine and persistent in the mouth with notes of hazelnut, sweet fruits, and white

flowers.



FRANCIACORTA EXTRA BRUT DOCG: 80% Chardonnay and 20% Pinot Noir, from vineyards at 820 feet above sea level. The vines are Guyot-trained, planted with a density of 2,024 vines per acre. Manual harvest takes place around mid-August. Fermentation is carried out in steel tanks at a controlled temperature between 60 and 64 °F. The second fermentation lasts four weeks followed by 69 months of aging on the lees.

A beautiful golden color. Fine and persistent perlage. The wine shows intense aromas of almond, vanilla, and fruit with an optimal balance between sensitivity and persistence.



FRANCIACORTA "MILEDI" BRUT DOCG: 100% Chardonnay, from vineyards at 820 feet above sea level. The vines are Guyot-trained, planted with a density of 2,024 vines per acre. Manual harvest takes place around mid-August. Fermentation is carried out in steel tanks at a controlled temperature between 60 and 64 °F. The name of this wine stands for 1,000 days of the lees. The second fermentation lasts four weeks followed by 36 months of aging on the lees. Straw yellow

color with golden and green reflections. The perlage is fine and persistent. In the mouth, the wine has elegant notes of citrus and minerals.



FRANCIACORTA ROSÉ BRUT DOCG: 100% Pinot Noir, from vineyards at 820 feet above sea level. The vines are Guyot-trained, planted with a density of 2,024 vines per acre. Manual harvest takes place around mid-August. Fermentation is carried out in steel tanks at a controlled temperature between 60 and 64 °F. The second fermentation lasts four weeks followed by 36 months of aging on the lees. Soft pink color.

Fine and persistent perlage. The wine has very elegant aromas of blackberry with soft raspberry notes. Excellent length and structure.



FRANCIACORTA ROSÉ BRUT "ERONERO" DOCG: 100% Pinot Noir, from vineyards at 250 meters above sea level. The vines are Guyot-trained, planted with a density of 5,000 vines per hectare. The whole grapes are vinified using the marmonnier press, an ancient pressing system that guarantees great respect for the characteristics of the Pinot Noir grape. Only the free-run must is extracted from the press. Alcoholic fermentation is carried out in stainless steel

tanks. After secondary fermentation, the wine ages sur lie for 50 months. Pale pink color. Fine and persistent perlage. The wine has an elegant aroma with notes of blackberry and raspberry. A structured wine with a lingering aftertaste.



FRANCIACORTA SATÈN BRUT DOCG: 100% Chardonnay, from vineyards at 820 feet above sea level. The vines are Guyot-trained, planted with a density of 2,024 vines per acre. Manual harvest takes place around mid-August. Fermentation is carried out in steel tanks at a controlled temperature between 60 and 64 °F. The second fermentation lasts four weeks followed by 36 months of aging on the lees. Bright yellow in color. Fine and persistent perlage. The wine

shows aromas that are very elegant and creamy with notes of pastry and candy.



FRANCIACORTA PAS DOSE "RISERVA 33" DOCG: 100% Chardonnay, from vineyards at 820 feet above sea level. The vines are Guyot-trained, planted with a density of 2,024 vines per acre. Manual harvest takes place around mid-August. Fermentation is carried out in steel tanks at a controlled temperature between 60 and 64 °F. The second fermentation lasts four weeks followed by 80 months of aging on the lees.

Unlike the Extra Brut, this wine contains no sugar in the liqueur d'expédition. Bright gold color. Muscular and persistent perlage. The wine shows aromas that are very elegant and creamy with notes of bread crust and candy.