

Le Quattro Terre, Corte Franca (Lombardy)

Franciacorta Brut DOCG



Winemaker	Le Quattro Terre
Region	Lombardy
Alcohol	12.5% vol.
Grapes	65% Chardonnay, 35% Pinot Nero

Winemaking

After the high-quality Chardonnay grapes have been gently pressed, fermentation is carried out in stainless steel tanks. Following fermentation, the base wine is bottled, where the second fermentation with the yeast takes place for a period of 18 months. After the yeast has been removed (following disgorging), the necessary dosages are added to the wine.

Our tasting note

The Franciacorta Brut has a fine, brilliant straw-yellow colour. The nose is characterised by fresh fruit aromas as well as a floral note. Full-bodied on the pallet with fine perlage and a pleasant freshness. Smooth finish leaving behind a harmonious overall taste.

Le Quattro Terre

We would describe the acquaintance with the two brothers Giorgio and Matteo Vezzoli, from the still young yet magnificent Le Quattro Terre vineyard, as a complete stroke of luck. The small 6.5 hectare winery in Corte Franca, at the heart of the Franciacorta region, is surrounded by a stunning backdrop of dense forests, vineyards and olive groves. The perfect foundations are established for complex and subtle Francaicorta sparkling wine - produced in manageable and small volumes (approx. 45,000 yearly) - through careful soil cultivation, consistent yield reduction and gentle pressing.