Ferghettina Extra Brut, Franciacorta DOCG 2016

IFE0202016

Azienda Agricola Ferghettina

— Lombardia, Italy

Imagine some sort of exquisite mushroom pastry dish – a mille feuille, maybe, of deeply savoury porcini mushrooms, crisp buttery puff pastry, a little thyme, white pepper and perhaps a hazelnut infused cream sauce... Imagine if someone could somehow capture the essence of all those flavour components and then add a soupcon of that to a sparkling wine. It might turn out something like this exceptionally fine Franciacorta from our friends at Ferghettina – showing lovely development from time in bottle, this rich and elegant wine nevertheless remains as fresh as a daisy.

Production

The Gatti family select grapes from their twelve oldest vineyards, across six different areas within Franciacorta, for their Extra Brut. After hand-harvesting the whole bunches are pressed gently, and the free-run juice is fermented in steel tanks at a controlled temperature of 16-18°C. It remains in tank until the following spring, then spends six years on the lees, in bottle.

Tasting note

Immediately impressive! The wine has a beautiful pale-mid golden colour and fine, elegant bubbles. A nose of baked apples and toasty notes from prolonged yeast lees contact. The palate has more apple, with lemon, brioche and toast. A well balanced and refreshing finish. Big flavours, but also very fresh with great acidity and just perfect 'mousse'.

Food Match

A perfect aperitif with nibbles or equally well matched to fish dishes such as the local speciality tench, caught in Lake Iseo, and cooked in cinammon, nutmeg and cloves and served with polenta.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Franciacorta DOCG

Winemaker:
Roberto Gatti

Grape Varieties:
Chardonnay 80%, Pinot Nero 20%

Suitable for:
Vegan

Bottle Barcode:
NONE