BARONE PIZZINI
FRANCIACORTA 1870



PRODUCER PROFILE

Estate owned by: Società Agricola per Azioni
Winemaker: Silvano Brescianini
Total acreage under vine: 118
Estate founded: 1870
Winery production: 20,000 Bottles
Region: Lombardia
Country: Italy

Barone Pizzini Naturae 2015

WINE DESCRIPTION

Barone Pizzini was founded in 1870 by the noble family of the same name. It is one of the oldest wineries in Franciacorta, and was the first winery in the region to promote biodiversity and natural farming methods. This choice was made in the mid-nineties because it was considered an essential condition to have "live" vines, which give healthy grapes to make high-quality wines that are a complete expression of the terroir.

Naturae is a rigorous blend of Chardonnay and Pinot Nero from several vineyards: Roccolo, Clogna, Carabioli, Ronchi, Prada, Roncaglia, Santella, Pian delle Viti, Gallo and Polzina. Grapes coming from the higher elevation vineyard Pian delle Viti are influenced by limestone rich soils giving defined structure and distinct mineral aspects.

After an August harvest, the Chardonnay and Pinot Nero are gently pressed and fermented in temperature controlled stainless steel and barrels. It is aged for six months in stainless steel tanks and barriques, followed by 30 to 40 months in bottle on the natural yeasts until disgorgement. Nature is dosage zéro.

TASTING NOTES

Naturae is the epitome of a Brut Zero style. An earnest expression of the wine, the style is meant to deliver a candid sense of both the soil and grapes. Moraine soil meets limestone in this blend, for a complete sense of fruit definition and structural expression. Limestone soils heighten tension and elevate longevity in wine.

FOOD PAIRING

A dosage zéro style delivers wide diversity at the table. The very dry style excels with raw foods of all sorts, such as crudo, sushi and oysters. The minerality also acts as a foil to creamy cheeses. Many dishes that are rich and fatty offer a counterpoint to the dry, high acid profile.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Franciacorta DOCG
Vineyard name:	Roccolo, Clogna, Carabioli, Ronchi, Prada, Roncaglia, Santella, Pian delle Viti, Gallo, Polzina
Vineyard size:	118
Soil composition:	Moreinic enriched with glacial deposits
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	2,000
Yield/acre:	3.4 tons
Exposure:	Various
Harvest time:	Middle to the end of August
First vintage of this wine:	2008
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	Chardonnay
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	Steel vats from 10 hl to 150 hl, barrique 225 lt
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	30 to 40 months
Total SO2:	76 mg/L

ANALYTICAL DATA

Alcohol:	12%
pH level:	2.9
Residual sugar:	1.5 g/L
Acidity:	9.3 g/L
Dry extract:	23.5 g/L

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