



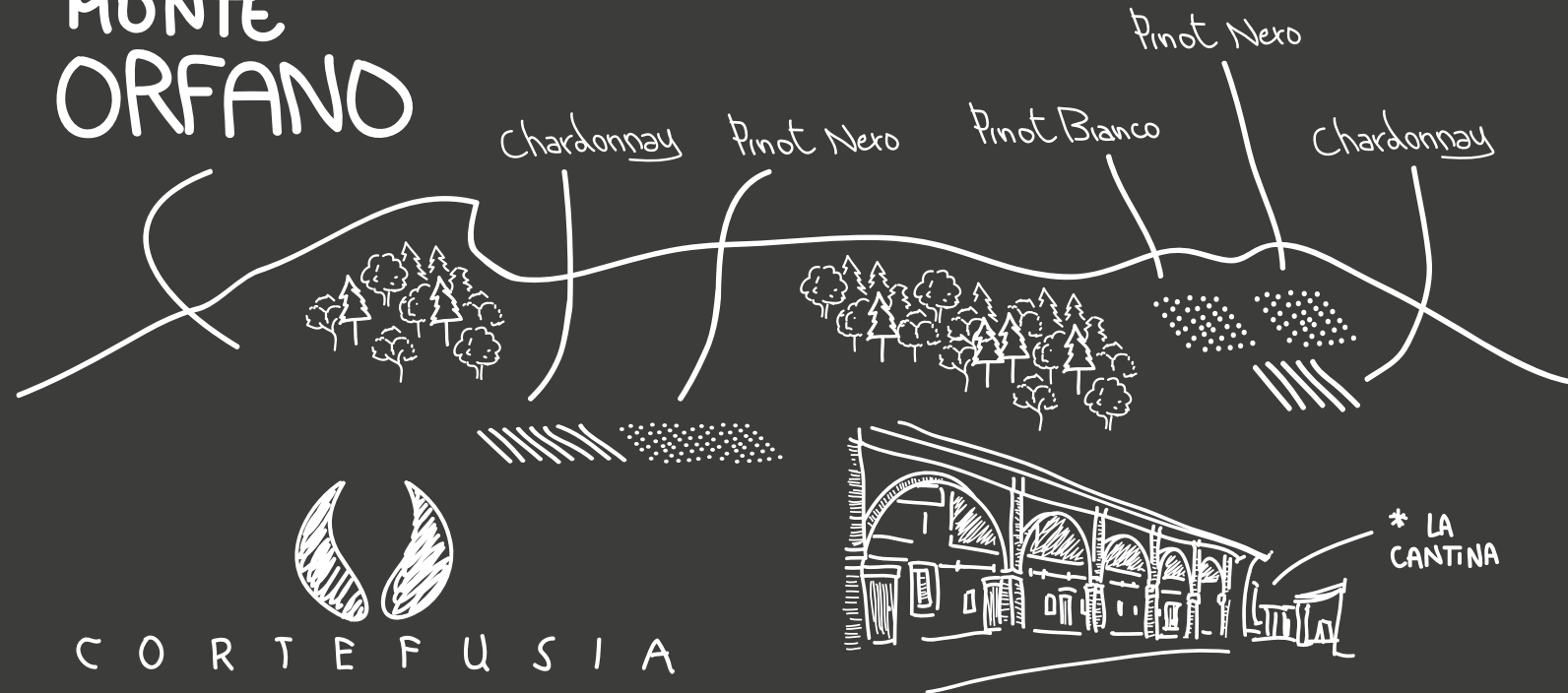
IL MONTE È COSTITUITO
DA CONGLOMERATI
DI ORIGINE LITORALE



Ai Piedi del Monte
scorre il torrente Fusio

5-26
milioni di anni fa!
(È L'AFFIORAMENTO PIÙ ANTICO
DELLA PIANURA PADANA)

MONTE ORFANO





HISTORY & PHILOSOPHY

“

We are
Daniele Gentile and **Gigi Nembrini**
and our history begins well before our winery:
a friendship born many years ago at primary
school. We were born in 1982 and have a
dream in the drawer: producing a Franciacorta
that talk about our territory, Monte Orfano.

”



Daniele has a degree in Viticulture and Enology and consequently made working experiences in different wine regions of the world. On the other side, **Gigi** has been graduated at the school of agriculture, and then joined the Faculty of Agriculture.

In June 2010, drinking a glass of Franciacorta, we were daydreaming, as always, about the kind of wine we ideally wanted to produced. But this time we were more determined in making our wine that same harvest. We started to renovate an old farmhouse and equipped the cellar; we also rented our first vineyard and let's start this new adventure ... it was August 2010 and Corte Fusia was officially born.

In the following years we continued the restoration of our winery, but, most of all, we rented other vineyards that were "abandoned" for many years on Monte Orfano. Today we have about 7 hectares in Coccaglio, Cologne and Rovato territories and we cultivate all three vines varieties: chardonnay, pinot nero and pinot bianco.

The bond with this territory and its oldest hill reflects the spirit and the image of Corte Fusia.

Here are the story and thoughts of two persons that love, dream and produce this wine.



FRANCIACORTA STORY

Franciacorta is the first Italian wine to be produced exclusively by bottle fermentation to have obtained, in 1995, the Controlled and Guaranteed Designation of Origin (DOCG). Today, the word Franciacorta identifies the area, the wine itself and the production method, which complies with strict and scrupulous rules intended to certify the absolute quality of this wine.

Franciacorta's origins are ancient and its roots belong in a land where viticulture has always been a constant. From the Roman era through the Early and Late Middle Ages, the favourable climatic conditions and the diversity of soil types led to expansion of countless vineyards. According to 1809 Napoleonic land registry, there were more than 1.000 vine planted hectares dedicated to the production of "mordacious" or stinging wines, as they were defined by Brescian Girolamo Conforti. At the time, there was a nearly equal number of hectares of other crops mixed with vines cultivation. In the following years, wine production skyrocketed so much that it swiftly exceeded the needs of the local population, thus

giving credit to the theory that the wine was sold beyond Franciacorta's borders. Set against a backdrop of win-eries that no longer produced wine solely for local consumption,

Franco Ziliani produced the first "Pinot di Franciacorta" in the early 1960s. In doing so, he paved the way for amateur producers of sparkling wine before the category even existed in the area. His work set the stage for the modern era of officially regulated production in Franciacorta. Just a few years later, in 1967, came the first achievement of Franciacorta: a presidential decree of the Italian Republic made Franciacorta a DOC area. It would take nearly another twenty years for the 29 producers of Franciacorta to band together and give life, on March 5, 1990, to the Franciacorta Consortium.



THE FRANCIACORTA

In Lombardy, just below Iseo lake, between Oglio river (west), the city of Brescia (east) and Monte Orfano (south), there is Franciacorta area.

Its origin can be traced back to the glaciations era, which began with the era of Mindel about 450.000 years ago, up to the last era of Wurm about 15.000 years ago.

From Edolo a glacial river, fed by Adamello and Valcamonica valleys, reached the Oglio area.

It was a huge ice tongue, at least 1000 meters thick that descended along the valley, digging and dragging debris. Bumped into the current island of Montisola, it divided into two languages, he rejoined and, after a 100 km journey last thousands of years, he stopped his advance against the obstacle of Monte Orfano. This was an isolated hill, which, like a wall, has protected for millions of years the slice of territory that is in front of it, allowing it to form, evolve and become what we now call "Franciacorta".



Meanwhile the weather continued to change, the heat returned and the glacier melted leaving debris. 10,000 years ago, the climate stabilized more or less as it is today. All these processes generate the actual landscape, at the draft stage, because it was not yet modulated by atmospheric agents and covered by the vegetal mantle. Valcamonica, Lake Iseo and the moraine hills were set up in the characteristic amphitheater shape consisting of three systems arranged in concentric arches.

The morainic origin gives the land an extraordinary richness that, together with the heterogeneity of its soils, constitutes the distinctive element of quality viticulture fully appreciable in the sensory characteristics of each Franciacorta.



MONTE ORFANO

This hill is the residue of a large river delta that plunged its deposits in Adriatic shores.

The hill origin epoch ranges from 26 to 5 million years ago, in the lower middle Miocene; it is the oldest outcrop of the Po Valley and the only geological presence of marine origin in Lombardy.

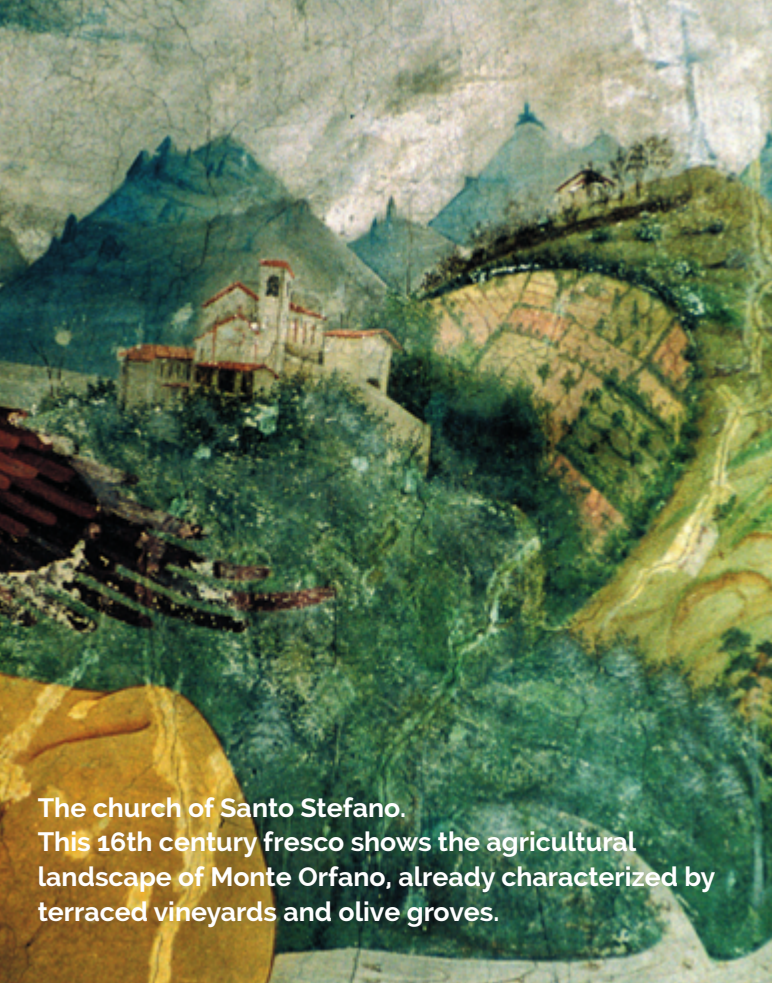
Calling it "Mount" is a bit excessive, looking at its altitude of 451 meters above sea level. However, along its crest, one has the illusion of greater height due to the fact that it's surrounded by a vast landscape, also because it is characterized by slopes with 30% - 70% inclines ranging

From the geological point of view is a "conglomerate": a clastic sedimentary rock composed of gravelly elements and stones of various sizes cemented together by sands finer quartz-calcarenitic matrix, red clay and limestone. These characteristics result in strong mineral notes, which provide the wine with special characters.

The soils are clayey limestone with abundant skeleton, red coloured, which give structure, complexity and durability to the basis of Franciacorta.

Another significant feature, in demonstration of the uniqueness of the place, is the presence of typical Mediterranean plants (olive, holm oak, heather) that enrich the landscape and its diversity. Viticulture favored by such a mild climate, was present since long time and already in the second half of the fifteenth century on Monte Orfano was produced a very renowned wine.

This implies the profound difference and uniqueness of this hill compared to the rest of Franciacorta. On these differences is based the production philosophy of Corte Fusia.



The church of Santo Stefano.
This 16th century fresco shows the agricultural landscape of Monte Orfano, already characterized by terraced vineyards and olive groves.

Thanks to its geographical position, Monte Orfano has been populated since ancient times. At the summit, defensive settlements from Neolithic period have been found and near the church of San Michele there were numerous fragments of black pottery from the same period. After the Celts, the Etruscans settled on the Monte Orfano, building in the extreme western spur of the mountain (area of the Cappucini Convent) a fortress, used as a base by the bulk of the forces established in the territory of Coccaglio. Then, in the fifth century AD it was the turn of the Cenomani who modified the landscape with the construction of powerful bastions in stone and wood to defend their territory. The Romans consequently restructured these fortifications, realizing the considerable strategic and military importance of the Mount. Thus, where the Etruscan fortress once stood, a watchtower was built. Today, only the base remains present. Finally it was the turn of the Longobards, whose most significant trace is undoubtedly the suggestive church of San Michele.

The name of the mountain, reported back to 795, appears to be due to the fact it's isolated from other hills. Others believe that "Orphan" would simply be a term used to indicate a mountain, actually present in other European languages.

The vegetation of the mountain is also closely linked to human affairs. Originally, in fact, mainly oaks in the south and north chestnut trees covered the Orphan. Vines arrived during the Roman period, while the first terracing appeared in 1400.

With the construction of the Convent of the Annunciation, the Friars Servi di Maria established on the hill around 1500. Besides vine cultivation and terraces arrangement, they improved the technique of wine production and they built a cellar in the basement of the convent. Here was born the best and most famous Vin Santo of northern Italy. Many authors talked about this hill and its wine. Antoine Claude Pasquin Valery wrote in 1839 about this particular wine in his "Historical, literary, and artistical Travels in Italy"
Mount Coccaglio, above the villages of the same name, offers another marvellous prospect. Up two thirds of the ascent is an

ancient monastery now become an immense cellar, where the sweet and rather pleasant wine of the country, known by the name of vino santo, is prepared and stored; this wine, which every body makes at home, is dearer and held in higher esteem than all the most boasted foreign wines. Beside the grand Loggia is a chamber occupied by prince Eugene in the campaign of 1706, where, after seeing the greater part of that army which was going to deliver Turin file off, he dictated to his secretary a letter for the emperor, beginning with these words "I write to you from the finest point of view there is in Italy." On the door of this historical chamber these three words, unnecessarily enough, are inscribed: Intra, vide, admira.

From the Napoleonic register of 1809, (the oldest document we can attest), our fields were already recognized as vineyards.

M O N T E O R F A N O S T O R Y





OUR VINEYARDS

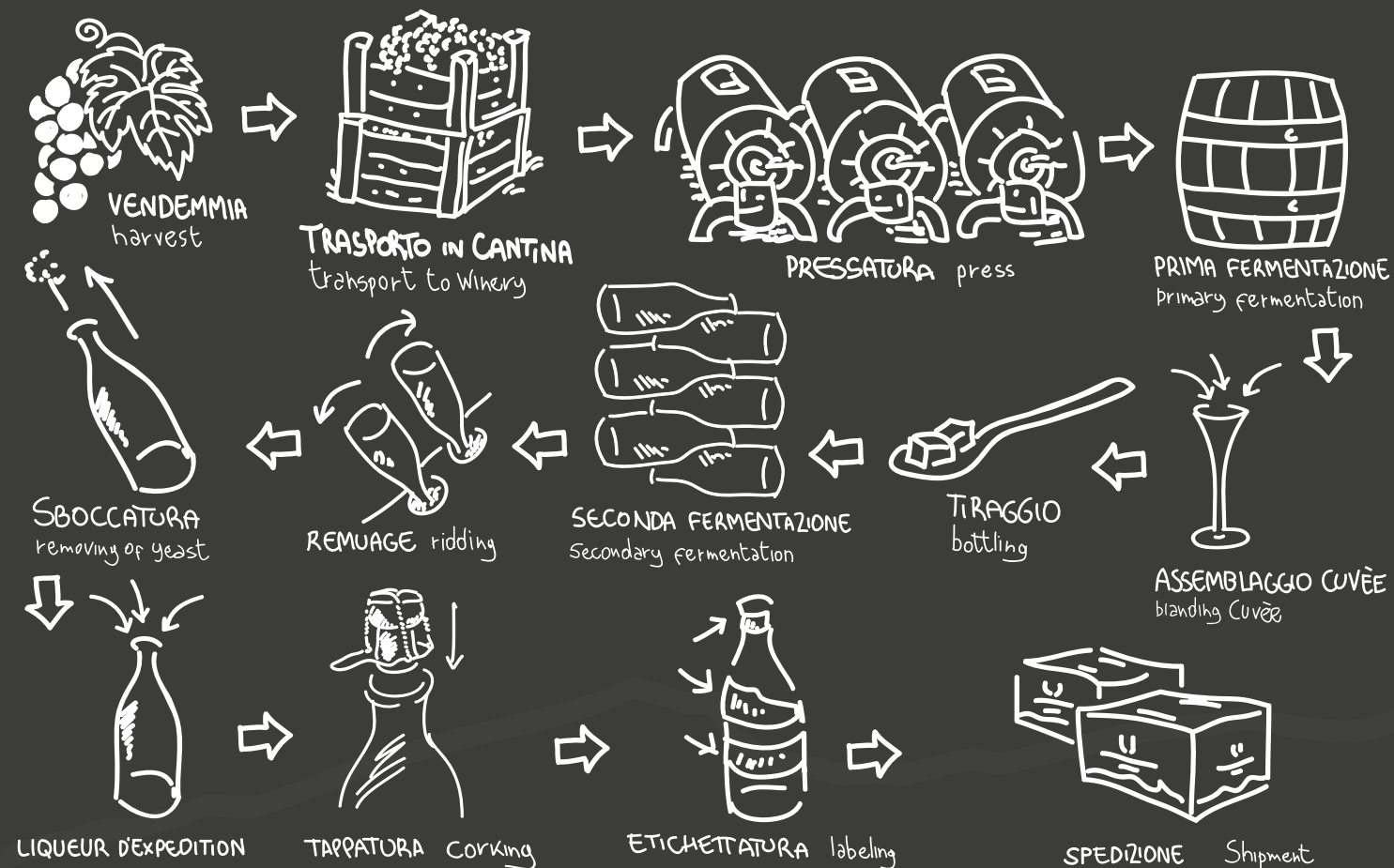
We grow Chardonnay, Pinot Noir and Pinot Blanc in 7 hectares located in Monte Orfano area and divided into 4 vineyards. The oldest are around 30 years old, while the youngest was planted by us in 2011.

All our vineyards were already present in the Napoleonic land registry of 1809. Moreover, we have a good chance to believe that the vineyard on top of the hill, closed to San Michele church and the Convent of Annunciation, was present from 1400, this testifying absolute vocation of our territory to quality viticulture.

Our terraced vineyards were abandoned for long time due to high production costs, compared to flat areas.

We put a great effort and, with the pride and the desire to bring to new life two century-old vineyards, we recovered them.

Many operations can be made only manually, thus implying a big commitment of hours-work per hectare. On the other hand, the quality of our grapes repays us of all these efforts.



Every choice we make in the cellar is always aimed to produce Franciacorta of absolute personality in which:

- 1) Monte Orfano must feel, characterizing with its minerality and fruits maturity our Franciacorta
- 2) must obligatorily please us
- 3) easy to drink

The grapes are harvested by hand in small boxes, brought to the winery and pressed whole immediately. Each batch is separated by vineyard and grape variety. The must is divided into two selections: the first-press must, rich in sugars, tartaric acid and malic acid, gives wines great finesse, elegant aromas, emphasized by a good freshness on the palate and a greater aptitude for aging.

The second one, also rich in sugars, but with less acids and more mineral salts (especially potassium) and coloring matter, produces wines with intense aromas, more fruity in youth, but less long-lived.

Both these selections are fermented separately in steel tanks, where our Franciacorta bases later rise on the fine lees until the cuvée is formed. Now they are ready for refermentation.

Thus, they are bottled with the addition of sugar and yeast to allow the second fermentation, and consequently rest for long time on the lees.

Fruit is more important than the note of yeast, never exceeding in our wines. For this reason we decide from time to time how much a wine should remain in contact with the yeasts and when will be the most opportune moment for disgorgement, during which we do not add sugar.

This is because we are convinced that the sun and the typically Mediterranean climate that characterizes Monte Orfano, give us grapes that do not need the addition of sugar in the expedizion liqueur.

Historically, in fact, the addition of the sugar to the disgorgement was made to balance an excess of acidity, which thanks to our unique terroir we do not have and therefore we consider it unnecessary.

VINIFICATION

OUR WINES



BRUT

The Franciacorta to which we devote more attention, comes from grapes of a single harvest and wants to be our interpretation of this territory.

A simple wine, but never banal.

SATÈN

An extremely elegant wine, with a soft and creamy bubble but faithful to our style that wants to highlight the peculiarities of Chardonnay and Pinot Bianco in our territory.

ROSÉ

A rosé with a strong character, elegant and with a marked vinosity. It is our interpretation of the Pinot Nero vinified rosé, it is identified in the territory, and is the expression of a single vintage.

MILLESIMATO DOSAGE ZERO

The Franciacorta that comes from a single vintage, joining the interpretation of the land with the evolution, that the long yeast contact can give.



BRUT

FRANCIACORTA D.O.C.G.

Component grape varieties and percentages: 70% Chardonnay - 20% Pinot Noir 10% - Pinot Blanc.

Average annual production: 15.500 bottles e 250 magnum.

Vineyard location and exposure: in our estate vineyards in Cologne and Coccaglio.

Soil profile: fluvioglacial soils of medium fertility and terraced colluvia with medium-deep gravel-pebble mixture.

Training system: spurred cordon and guyot.

Yield per hectare: 95 quintals of grapes/hectare = 55 hectolitres/hectare.

Harvest: hand picking into small boxes (max 18 kg each), in the mid / late August.

Vinification: the clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling at 13°C, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled in March, the liqueur di tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: the tiered-up bottles remain minimum for a 20 months before riddling. The sediment is consequently removed and the same wine is added as dosage to the bottles.

Tirage: the spring following the harvest.

Residual Sugar: < 1 grams/liter.



SATÈN

FRANCIACORTA D.O.C.G.

Component grape varieties and percentages: 90% Chardonnay and 10% Pinot Blanc.

Average annual production: 6.000 bottles.

Vineyard location and exposure: in our estate vineyards in Cologne and Coccaglio.

Soil profile: fluvioglacial soils and terraced colluvia of medium fertility, with medium-deep gravel-pebble mixture.

Training system: spurred cordon and guyot.

Yield per hectare: 95 quintals of grapes/hectare = 35 hectolitres/hectare.

Harvest: hand picking into small boxes (max 18 kg each), in the mid/late August.

Vinification: the clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling at 13°C, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled in March, the liqueur di tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: the tiered-up bottles remain for minimum 30 months before riddling. The sediment is consequently removed and the same wine is added as dosage to the bottles.

Tirage: the spring following the harvest.

Residual Sugar: < 1 grams/liter



ROSÉ

FRANCIACORTA D.O.C.G.

Component grape varieties and percentages: 100% Pinot Nero.

Average annual production: 2.000 bottles.

Vineyard location and exposure: in our estate vineyards in Cologne and Coccaglio.

Soil profile: fluvioglacial soils and terraced colluvia of medium fertility, with medium-deep gravel-pebble mixture.

Training system: spurred cordon and Guyot.

Yield per hectare: 95 quintals of grapes/hectare = 55 hectolitres/hectare.

Harvest: hand picking into small boxes (max 18 kg each), in the mid/late August.

Vinification: after the crusher-destemmer, maceration on the skins for about 4 hours, after which the grapes are gently pressed in a pneumatic press with, and the first and the second fraction are kept separate. After a 12-hour gravity settling at 13°C, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled in March, the liqueur di tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: the tiered-up bottles remain for minimum 24 months before riddling. The sediment is consequently removed and the same wine is added as dosage to the bottles.

Tirage: the spring following the harvest.

Residual Sugar: <1 grams/liter.



DOSAGE ZERO

FRANCIACORTA D.O.C.G.
MILLESIMATO

Component grape varieties and percentages: 75% Chardonnay - 25% Pinot Noir.

Average annual production: 3.500 bottles.

Vineyard location and exposure: in our estate vineyards in Cologne and Coccaglio.

Soil profile: fluvioglacial soils of medium fertility and Terraced colluvia with medium-deep gravel-pebble mixture.

Training system: spurred cordon and guyot.

Yield per hectare: 95 quintals of grapes/hectare = 33 hectolitres/hectare.

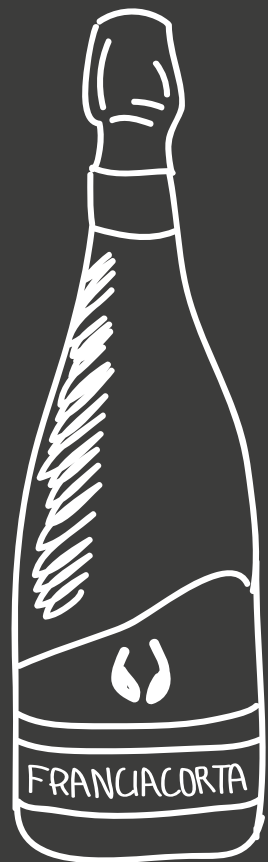
Harvest: hand picking into small boxes (max 18 kg each), mid / late August.

Vinification: the clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling at 13°C, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled in March, the liqueur di tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: the tiered-up bottles remain for a minimum of 40 months before riddling. The sediment is consequently removed and the same wine is added as dosage to the bottles.

Tirage: the spring following the harvest.

Residual Sugar: < 1 grams/liter.



C O R T E F U S I A



DOSAGGIO
ZUCCHERI

0 - 3 g/l	dosaggio zero
0 - 6 g/l	extra brut
0 - 12 g/l	brut
12 - 17 g/l	extra dry
17 - 32 g/l	dry
33 - 50 g/l	demisec



TIPOLOGIE
E UVE

- FRANCIACORTA
18 mesi sui lieviti
Chardonnay, Pinot nero e Pinot bianco
- FRANCIACORTA SATÈN
24 mesi sui lieviti
Chardonnay e Pinot bianco
- FRANCIACORTA ROSÉ
24 mesi sui lieviti
minimo 25% Pinot nero
- FRANCIACORTA MILLESIMATO
30 mesi sui lieviti
minimo 85% di uve dello stesso anno
- FRANCIACORTA RISERVA
60 mesi sui lieviti
minimo 85% di uve dello stesso anno

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C O R T E F U S I A



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