

# Camilucci | NV

## Franciacorta Brut DOCG



**The Story:** In the tiny commune of Rodengo-Saiano, Stefano Camilucci farms 18ha of vines organically on ancient, morainic, fossil-rich soils. He is making some of the most interesting and delicious Franciacorta wines we have ever tasted by doing exactly the opposite of what most other producers do. He never employs chaptalization or malolactic fermentation in production. His singular focus is creating laser-focused fresh, pure, complex wines that all their place of origin to shine and so he enters into a very risky game of chicken with mother nature every year by harvesting every berry used in his wines late and then laying the fruit bare in the wines with no oak or malolactic fermentation to hide a flaw or soften a corner. It is a risky endeavor, but we would not want it any other way. These wines are stunners and Stefano is just awesome. He also grows hops, barley, spelt, and saffron. He makes flour, brews beers (amazing beers!!), and grows fruits and nuts as well. We were definitely not looking for a Franciacorta producer, of that you may be certain. Yet, as we walked away from our first meeting with Stefano, we were discussing what to include on the first order and that we should return after tasting in the Piemonte pavilion for a palate cleanser and some more beer!!

**Vineyard:** Hilly sites within the commune of Rodengo-Saiano in the province of Brescia sitting at 200m. Vines are guyot trained with an average age of 20 years. Grapes were hand harvested and sorted.

**Vinification:** Grapes were softly pressed within 2 hours, on average, following harvest. Each varietal was fermented separately in temperature controlled stainless steel tank.

**Ageing:** 6 to 8 months (roughly September-April) in tanks followed by 24 on the lees in the bottle. Following disgorgement, the wine was further refined 6 months in the bottle in the cellar.

**Everything else you want to know about this wine:** The Franciacorta DOC is only 53 years old, and the DOCG status even younger: 25. The production area is tiny, roughly 225 square miles. The dosage designations are the same as those for Champagne.

**Varietal:** 75% Chardonnay, 20% Pinot Nero, 5% Pinot Bianco

**Region:** Lombardia, IT

**Winemaker:** Stefano Camilucci

**Dosage:** 5-6g/l

**Method:** Metodo Classico

**Farming:** Working Organic

**Soil:** Morianic, Fossil-rich

*Le Storie*  
Wines