

MONZIO COMPAGNONI
FRANCIACORTA

Located in Adro on the beautiful hills of Franciacorta, in a farmhouse dating back to the 1400s, Monzio Compagnoni Azienda Agricola is now considered one of the most dynamic wineries operating in Franciacorta. For 30 years, winemaker Marcello Monzio Compagnoni has perfected his expressions through a combination of technological innovation, traditional winemaking experience, and passion for his craft. Perfectly capturing the essence of the Monzio Compagnoni approach is the 2018 Franciacorta Brut Extra Brut. Complex and solidly structured, this expression is notable for its clean, linear style with delicate notes of white fruit and vanilla, and a fine, persistent perlage.

Region & Classification

|country| Italy
|region| Lombardia
|sub-region| Franciacorta
|classification| DOCG

Terroir & Cultivation

|soil| Chalk, clay, limestone
|elevation| 300m
|farming practices| Organic farming practices
|harvesting| Handpicked, mid-August
|age of vines| 25 years
|yield| 65 hl/ha



Wine Data

|varietals| 50% Pinot Noir, 50% Chardonnay
|alcohol| 13%
|pH| 3.26
|acidity| 5.7 g/L
|residual sugar| 3 g/L

Vinification & Aging

|blending| Component varietals vinified separately prior to blending
|fermentation| Fermented in stainless steel tanks with selected yeasts at a controlled temperature of 16-18°C
|aging| 30-48 months
|production| 13,000 bottles

