ENRICO GATTI Lombardy

Erbusco, Province of Brescia

Established:1975

Owner: Gatti family

Winemakers: Lorenzo Gatti & Enzo Balzarini

Production: 100,000 bottles

Hectares under vine: 17

Viticulture: Organic

In 1975 Enrico Gatti purchased a single hectare in Erbusco, the heart of the Franciacorta region, and made a red wine which he sold in demijohns to local restaurants. At the time Franciacorta was really just getting started as a sparkling wine region and, seeing the potential, Enrico enlisted the support of his children, Lorenzo and Paola, and Paola's husband Enzo Balzarini, and in 1984 they acquired a further sixteen hectares with the aim of producing a great *bollicine*.

Now very much a family operation with a third generation involved, the total production is 100,000 bottles – still tiny by local standards. The vineyards are all planted on the regions classic morainic terrain (an accumulation of boulders, stones, or other debris carried and deposited by a glacier). Farming is organic and exclusively by hand.

NV Franciacorta Brut DOCG
From 100% Chardonnay, this is aged vinified in stainless steel and aged on lees for at least 24 months. The NV best represents the Gatti style; fresh, elegant and complex. There are notes of citrus, almond and bread, the palate balanced and persistent. The total production is 60,000 bottles a year.

NV Franciacorta Brut Rosé DOCG
100% Pinot Noir with a brief maceration on the skins to achieve the wine's luminous rose and onion skin colour. Vinified in stainless steel vats, it sojourns on the lees for a minimum of 25 months. Delicate red fruit notes of strawberry and raspberry with currant and pomegranate, the palate is soft and lively with a long silky finish.