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## Corte Bianca “Essente”

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**Winery:** Corte Bianca

**Category:** Wine – Sparkling – White

**Grape Variety:** 50% Chardonnay, 25% Pinot Nero, 20% Pinot Bianco, 5% Erbamato

**Region:** Franciacorta/ Lombardia/ Italy

**Vineyard:** Corte Bianca

**Feature:** Organic



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## Product Information

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**Soil:** Morainic

**Elevation:** about 330 meters (1,081 feet)

**Vinification:** Gentle pressing, fermentation in temperature controlled stainless steel tanks. Aged 6 months in stainless steel tanks. The long refinement on lees in the bottle (29 months) and the launch on the market not earlier than one year from the disgorging further characterize the wines of Corte Bianca.

**Tasting Note:** Pale straw yellow color. Continuous and persistent perlage with very fine bubbles. Aromas of slightly immature white and yellow fruit, hints of flowers: from acacia to citrus fruits. Honeyed notes (acacia and lime), and with a light spicy/balsamic vein (mint and Greek basil) and dried fruit (hazelnut and almond). A hint of rusk bread crust and vanilla desserts with notes of orange jam. On the palate it is very savory, with good acidity, well blended with the powerful structure of the wine, long and persistent, with a finish of great softness and finesse. Pairs perfectly with shellfish, saltwater fish and poultry.

“This zero dosage is called ‘Essente’, because “essence” is what exists in a certain place, here and now. It is therefore the essence of the place, its soul and its meaning. It collects and concentrates all its essences and existences, from the grapes to the smallest life that constitutes and participates in the biodiversity in which the vines are cultivated and cared for. It is the meaning and reason of Corte Bianca’s way of understanding wine, and their way of taking care of their territory.”

**Alc:** 12.0 %

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## Producer Information

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Corte Bianca is set like a gem, in the profile of a soil that has generated it. In Sergnana, in Provaglio d'Iseo, between the gentler slopes of the foothill part of the northern Franciacorta and in a wider context where the denomination "pian delle viti" is a testimony of an ancient tradition linked to the wine. The rows grow on a slope facing the south but are protected by a hill from the excessive presence of the sun and the warm currents rising in the afternoon from the valley below. The microclimate is usually fresher than the other viticulture areas of the district and give equilibrated ripening of the grapes even in the hottest years.

The finesse of the Franciacorta has its base on this unique and peculiar climatic condition. The natural Amphitheatre, shielded on every side, on which the vine plants rest, makes sure that the risks for the integrity of the grapes are limited and the defense can be organized in a natural way. Corte Bianca has always adopted an approach based on the respect of the environment, the biodiversity and therefore the health of the vineyards. The winery and vineyards are certified organic.

Franciacorta is in the heart of Lombardia, a stone's throw away from Milan and overlooking Lake Iseo in an area measuring around 200 square kilometers and comprising 19 towns in Brescia province. Its gentle hills, delimited to the west by the River Oglio and to the north-west by the Rhaetian Alps, owe their origin to ancient glaciers which carved out the future Franciacorta amphitheater as they melted over 10,000 years ago.

This moraine origin gave the area's soil its extraordinary mineral richness which, together with its great variety of soils, is what generates a top quality wine area and makes itself felt to the full in the aromas and flavors of each single Franciacorta.