



BARONE PIZZINI
FRANCIACORTA 1870



Bagnadore Riserva Franciacorta DOCG

PRODUCER'S STORY

Founded in 1870 by Pizzini noble family Barone Pizzini is one of the oldest wineries in Franciacorta and was the first estate in the appellation to produce a Franciacorta adopting organic viticulture method.

WHAT HAPPED IN 2011?

Spring was warmer than the historical average for the period, while the summer was cool and rainy, and guaranteed an ideal alternation between warm temperatures during the day and cool temperatures at night. The ripening of the grapes and the beginning of the maturation began early but their course then proceeded gradually. A slow maturation, accompanied by mild temperatures and good daily temperature, favourable to the synthesis and accumulation of precursors to aromatic compounds, proved an excellent support for obtaining sparkling bases of excellent quality. The regular but never excessive rainfall made it possible to simultaneously obtain a significant weight of production and impeccable health. The acid composition and concentration of the product also showed ideal conditions and have given the vintage prerogatives of special merit, with a great balance of flavours and an intense aroma. For the first time in Italy, Reserve status was granted to the harvest in Franciacorta. It was a quantitatively and qualitatively excellent season that allowed Riserva wine to be set aside.

WHAT'S IN IT?

VINTAGE	2011
GRAPE VARIETY	Chardonnay 60%, Pinot nero 40%
REGION	Franciacorta
WINEMAKER	Silvano Brescianini
ALCOHOL (ABV)	12%
STYLE	Sparkling wine
FARMING	Organic
AWARD	Tre Bicchieri Gambero Rosso, Vini d'Italia tra i migliori spumanti

WHAT DOES IT TASTE LIKE?

The grapes for this wine come from a single vineyard where the more than twenty-year-old vines enjoy the benefits of a climate mitigated by the surrounding woods. Healthy temperature variation between day and night gives the site rich biodiversity. This reserve wine is made only in small quantities and only in top vintages. Its production is held to the highest quality standards.

WHAT TO DRINK IT WITH?

Ideal with roasted fish, white meats, cheeses also matured.

