



Castello di Gussago

LA SANTISSIMA

FRANCIACORTA

WINES



Our vineyards

History

There are places where everything exists in harmony, so that the visitor experiences strong emotions that arise not only from the magical atmosphere or the charm of ancient buildings, but above all these emotions arise from the astonishment that speaks right to his heart. This is what anyone can feel at the “Monte della Santissima”, also known as Barbisone Hill, situated in Franciacorta, municipality of Gussago, which was an ancient Roman and later Lombard settlement. A monumental architectural complex on the top of the hill, which, thanks to its high position, becomes the privileged view when traveling from Brescia to Lake Iseo.

The complex structure is full of art and history and, over the centuries, has taken a fairy tales form, with its fabulous crenellations, pinnacles and turrets. The original rural church, likely dating back to the XI century and dedicated to the Most Holy Trinity, starting in 1479 has enjoyed the addition of several structures, like the cloister that Pope Sisto IV confided to the Dominicans, otherwise called the Preaching Fathers.

On one hand the settlement of the Dominicans makes the “Monte della Santissima” an attractive place for those who are interested in the oratory skills of the friars, the pharmaceutical herbs growing there and in the precious frescoes of the fifteenth century Bresciano artist Paolo da Cailina il Giovane contributes to the ever growing historical cultivation of vine on the terraces and hills in the surrounding lands. In spite of adverse historical events, such as the closure of the cloisters in the 18th century and various property alterations, viticulture remained the main production activity in the area, thanks to the fertile loamy soil and microclimatic conditions ideal for ripening the grapes.

This is the extraordinary framework, where the environmental re-evaluation and entrepreneurial initiative of the Gozio family occurs.

In 1901 Luigi Gozio began the distillation of dregs of pressed grapes while enriching his experience over time with the recent production of wines branded “Castello di Gussago”.

“Castello di Gussago” is a young, dynamic and expanding wine company in Franciacorta, that makes excellence and authenticity its own trademark.



Giulio Mottinelli, *La Santissima*, 2006. Acrylic on canvas, cm 130x110



Grapes and Environment

This new venture born out of the love of territory by the Gozio family covers an area of 21 hectares, 4 of which are situated around the Most Holy Trinity and the other 17, partly flat and partly terraced, expand around the municipality of Gussago and Cellatica.

The deep knowledge of the territory characteristics and, in particular, the recovery of old terraces and ancient vineyards give the grapes unusual aromatic characteristics difficult to be found elsewhere, giving rise to the production of excellent wines of great character. Castello di Gussago is devoted to organic viticulture, excluding from its agronomic protocols any synthetic substances, using mechanical farming tools and natural molecules for protection and care of the vines. In addition, the Company constantly monitors the greenhouse gas emissions according to the Italian Wine Carbon Calculator (Itaca) required during the entire production process.

Recent analyses show how the winery has managed to keep low levels of emissions in its wine production, thanks to a series of strategies and actions aimed at the energy waste containment and the enhancement of environmental thermal conditions.

Last but not least, the BIOPASS project (Biodiversity, Landscape, Environment, Soil and Society), aiming to obtain any information useful for adaptation of agronomic choices to environmental protection, and to the development of our business, through the analysis and monitoring of various environmental components, with the ultimate aim of returning to the agricultural activity its original role of a territory guardian.

The main vines in Franciacorta production are Chardonnay and Pinot Noir, cultivated in the terraced vineyards of the “Santissima” hill and in Gussago orchards.

Terraced and foothill vineyards situated in the southwest are planted with Merlot, Cabernet Sauvignon, Cabernet Franc and

Carmenere for production of the Curtefranca rosso DOC which has always found its greatest expression in these areas. High planting density and limited grape production exalt the vocation of the territory, allowing us to obtain rich and mature bunches, ideal for high-quality wines.





In winery

The grapes of each vineyard are harvested by hand and the wine making occurs separately so that every peculiarity is preserved and exalted as a true expression of our territory.

Our philosophy is to respect the characteristics of the grape by exalting it and preserving its quality, guaranteeing a conservative enology aimed at enhancing the natural characteristics of the produced grapes and respecting the vine-environment compromise.

The selected clusters are pressed with great care thanks to modern Italian technologies. The musts retain all their aromatic potential thanks to the careful protection against oxidation, followed by long fermentation at controlled temperatures and, left to refine their yeast until the next spring.

In the first months of the year we carefully taste every base wine looking for the best peculiarities for the cuvée, in other words the assemblage of different wine types, in the effort to find the harmony of the personalities of each wine: Rosé from the rich and structured Pinot Noir, the Satèn from the most fragrant Chardonnay, the individual vintages from

the most complex and tempting wines.

The second fermentation proceeds by the classical method after the addition of sugar and yeast in a bottle. The fundamental refining process takes place, in cool places without natural daylight, for a duration of at least 24/30 months, the evolution of the Reserve may take up to 60 months.

We patiently wait for long months of natural refermentation in an exclusive bottle, its shape has a peculiarity of allowing a wider exchange between yeasts and wine, contributing to its high sensorial complexity and its tiniest bubbles.

At the end of the refinement, the traces of the yeast will slowly go up to the cap to make the disgorgement, always using the same wine and different quantities of sugar according to the methods of Franciacorta.

The grapes for the production of the Curtefranca rosso are harvested at a later time, then macerated and refined in oak barriques. Therefore obtaining an intense structured red wine, full of passion.





NOBLENOIR BRUT



ORGANIC

**Franciacorta
D.O.C.G.**

Maturation sur lies For a minimum of 24 months.

Sizes 750 ml, 1500 ml

Alcoholic content 12-12,5% vol

Grape varieties Pinot Nero (100%)

Tasting notes

Colour white gold with light yellow straw reflections, brilliant and crystalline. Soft and creamy mousse, of great persistence. Fine and elegant perlage.

Aroma Pinot Noir is found in its highest expression. Good texture and full-bodied, but also creamy with a fresh and persistent after taste.

Taste complex and intense. It starts with delicate fruity, fresh and mineral notes; evolving with hints of acacia honey and dried fruit.

Food pairing ideal throughout the whole meal, it accompanies typical dishes of the Franciacorta area and exalts dishes of rice, pasta, white meat, fish, fresh and medium mature cheeses.



NOBLEBLANC BRUT



ORGANIC

Franciacorta
D.O.C.G.

Maturation sur lies For a minimum of 24 months.

Sizes 750 ml, 1500 ml

Alcoholic content 12-12,5% vol

Grape varieties Chardonnay (100%)

Tasting notes

Colour light straw yellow with clear green reflections, the bubble is neat and well blended.

Aroma elegant and refined, hints of gold and aromatic herbs, all veiled by pleasant vanilla notes, typical of pure chardonnays.

Taste creamy and soft, delicate while retaining a typical company sapidity.

Food pairing Perfect with seafood crudità, shellfish, and fish or meat tartare.
An ideal product, for those who wish to relax with a glass of bubbly wine.



CLUB CUVÉE BRUT SATÈN MILLESIMATO



ORGANIC

Franciacorta
D.O.C.G.

Maturation sur lies For a minimum of 36 months.

Sizes 750 ml, 1500 ml

Alcoholic content 12-12,5% vol

Grape varieties Chardonnay (100%)

Tasting notes

Colour straw yellow of medium intensity, soft and creamy mousse.

Aroma intense with scents of exotic fruit, white flowers, pineapple, barley malt biscuits.

Taste soft, very good freshness and flavour.

Food pairing ideal as an aperitif, it accompanies delicate hors d'oeuvres of fish, vegetables and fresh cheeses, pasta dishes with delicate sauces based on vegetables and seasonal vegetables.



INGANNI

EXTRA BRUT ROSÉ MILLESIMATO



ORGANIC

Franciacorta
D.O.C.G.

Maturation sur lies For a minimum of 40 months.

Sizes 750 ml, 1500 ml

Alcoholic content 12-12,5% vol

Grape varieties Pinot Nero (100%)

Tasting notes

Colour pale antique pink color, creamy foam, persistent and with an excellent perlage.

Aroma notes of small fresh fruit, slightly perceptible aromatic scents of vegetable such as fennel and licorice.

Taste full and enveloping, well balanced, excellent richness of flavour.

Food pairing ideal to accompany rich and tasty hors d'oeuvres of meat, cold cuts or fish. Tartare of veal or beef, rich and tasty fish, tartare of red tuna and shellfish.



ANIMAPURA PAS DOSÉ MILLESIMATO



ORGANIC

**Franciacorta
D.O.C.G.**

Maturation sur lies For a minimum of 36 months.

Sizes 750 ml

Alcoholic content 12-12,5% vol

Grape varieties Chardonnay (90%) e Pinot Nero (10%)

Tasting notes

Colour brilliant clear with golden shadows, persistent and delicate perlage.

Aroma opens instantly with a fresh and floral aroma together with an excellent complexity and slight mineral scent.

Taste a very good fresh and citric structure supports a pleasant fruity note with considerable sapidity that explodes in your mouth.

Food pairing this is a noble Franciacorta with remarkable freshness and minerality; ideal with seafood crudités, oysters and shellfish. Serving at 8-10 °C.



'800 BRUT NATURE MILLESIMATO



ORGANIC

**Franciacorta
D.O.C.G.**

Maturation sur lies For a minimum of 36 months.

Sizes 750 ml

Alcoholic content 12-12,5% vol

Grape varieties Chardonnay (100%)

Tasting notes

Colour intense bright yellow and light green shades.

Aroma it slowly unfolds its nuances: flint and fern at the beginning, then notes of pastries and elder flowers.

Taste pungent, long minerality, deep in spite of the slim body.

Food pairing tasty fish such as baked turbot, monkfish, octopus with porcini mushrooms, sea truffles.



OPERACENTO EXTRABRUT RISERVA 2010

Franciacorta
D.O.C.G.

Maturation sur lies For a minimum of 100 months.

Sizes 750 ml

Alcoholic content 12-12,5% vol

Grape varieties Chardonnay (80%) e Pinot Nero (20%)

Tasting notes

Colour straw yellow, with golden reflections.
It has a creamy froth, continuous bubbles (perlage).

Aroma elegant, complex olfactory sensations, delicate floral scents and engaging aromas of yellow pulp fruit, evident pastry notes.

Taste of great impact with intense fullness, notable sapidity is highlighted accompanied by a pleasant freshness, lasting in memory.

Food pairing it enhances the flavours of all the dishes without ever overpowering them; surprisingly, it can also accompany strong meat or cheese dishes.

The search for perfection in the best harvest and the naturalness of a choice of cellar that excludes any compromise until you wait patiently for 100 months to compose this important OPERA.



POMARO



ORGANIC

Curtefranca D.O.C.

Sizes 750 ml, 1500 ml, 3000 ml
Alcoholic content 14,5-15% vol
Grape varieties Merlot (40%), Cabernet Sauvignon
e Cabernet Franc (50%), Cabernet Carmenère (10%)

Tasting notes

Colour intense, almost impenetrable ruby red nuances.

Aroma complex and evolved aromas, scents of wild berries, especially of the forest floor, morello cherries and cherries in eau de vie. Floral and slightly grassy notes, delicately spiced with pleasant sensations of tobacco, liquorice and vanilla.

Taste harmonious, well structured and persistent, the notes of red fruit jam and a slight spiciness return.

Food pairing recommended with dishes of red meat, in particular roasts and game, medium and very mature cheeses.



SAN ROCCO



ORGANIC

Curtefranca D.O.C.

Sizes 750 ml
Alcoholic content 13-13,5% vol
Grape varieties Merlot (50%), Cabernet Sauvignon, Cabernet Franc (50%)

Tasting notes

Colour intense red, deep and impenetrable.
Aroma delicate fresh fruit component, scents of blackberry and fruit jam.
Taste pleasant smoothness and good body, warm and harmonious.
Food pairing recommended with white or red meat dishes, medium and well matured cheeses.



From the Gozio family's love for their land: The Franciacorta.





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LA SANTISSIMA

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