

VILLA CRESPIA

Franciacorta

Villa Crespia "The First Island" is the flagship estate of the Fratelli Muratori holdings. All wines are produced in the classic Methode Champenois. The estate covers 60 hectares separated into small plots with each area specifically suited to the proper varietal selection. The Philosophy is "Cru di Zona" Where the land makes the difference. Heavy and extreme soils yield the complex and introverted Cisiolo, while a mild environment and relatively shallow marainic terrain supply the elegant and sensual Cesanato. The precious Brolese comes from the Muratori Family's brolo (small-country plot) All the wines have personalities to be savored.



CISILO DOCG

Grapes: 100% Pinot Nero

Alcohol: 13%

Origin of name: In late medieval Franciacorta, cisiolo was a sparkling white wine obtained from red grapes

Vinification: Off the skins- separation of three fractions of pressing

Alcoholic fermentation: In stainless steel Yeasts selected on the estate

Malolactic fermentation: Partial

Fining: On the yeasts for 8 months

Maturation: Part in oak for 8 months

Refermentation: In the bottle for at least 34 months with yeasts selected on the estate

Dégorgement: At least 38 months from the harvest

Personality: Imposing, stimulating

Recommended Food Matches:

Fish, Soups, Grilled dishes



CESANATO DOCG

Brut Satén

Grapes: 100% Chardonnay

Alcohol: 12.5%

Origin of name: In medieval Franciacorta, "cesonate" were the vineyard areas protected by woods and hedges

Vinification: Traditional, off the skins

Alcoholic fermentation: 10% of the must is fermented in barriques. Yeasts selected on the estate.

Malolactic fermentation: Partial

Fining: In traditional stainless steel for 8 months

Maturation: Part in wood for 6-12 months.

Refermentation: In the bottle for at least 28 months with yeasts selected on the estate

Dégorgement: At least 30 months after the harvest.

Personality: Sensual, provocative

Recommended food matches:

Crustaceans and raw seafood



BROLESE DOCG

Rosé Extra Brut

Grapes: 58% Chardonnay,

42% Pinot Nero

Alcohol: 12.5%

Origin of name: The name is derived from "Brolo" and means a walled garden.

Vinification: Chardonnay and Pinot Nero vinified separately

Alcoholic fermentation: In stainless steel Yeasts selected on the estate

Malolactic fermentation: Carried out in part

Maturation and fining in tanks:

On the yeasts for 6 months
Refermentation and fining on the yeasts: In the bottle for at least 30 months with yeasts selected on the estate

Disgorgement: At least 40 months from the harvest

Characteristics: Extra Brut

Personality: Austere, elegant

Recommended matches:

Risotti, white meats, roasted fish