

# CUCINA & VINI

ENOGASTRONOMIA • ATTUALITÀ • CULTURA

## **Franciacorta Brut Elisabetta Abrami : Professional Handicraft**

So full of enthusiasm Elisabetta Abrami, it's a pleasure to come across her entrepreneurial courage, her experience, vitality and passion for wine, for her small business, for the resources of our country, unfortunately unable to find the right pace.

A woman with twenty years of work in the automotive industry behind her back, who in 2005 relaunched herself, turned herself in in a new business, starting from an owned vineyard, the acquisition of a winery and selected plots of land and great love for wine. This took all place in Franciacorta. Fifteen hectares on the hills facing Iseo lake, within Provaglio d'Iseo, Passirano and Paderno. At the moment the firm is ready for the certification of Organic production, which will be reached by next year; Elisabetta has clear ideas in mind: only own grapes, no external purchases. It's a "professional handicraft" reality, with the help of a valuable cellar master, since thirty years "franciacortino", and of an oenologist. Few, but good: two people in the fields, two in the cellar, Elisabetta at a 360 degrees horizon and in the future her son, who is still busy with his studies.

The aim is better results, everything is well monitored from the vineyard to the cellar, in order to reach wines of excellence. And you can see that. " We're not at capacity yet – tells Mrs Abrami – at the moment we produce 50 000 bottles, it's a big step from the 6000 ones in 2008, considering the organic cultivation, but we aim at 120 000.

Beyond a delicious Franciacorta Brut (80% Chardonnay, 20% Pinot Noir), they produce a worth to mention Franciacorta Rosé (70% Pinot Noir, 30% Chardonnay), a Franciacorta Satén ( Chardonnay in purity) and for Christmas Franciacorta Riserva 3V will come out (70% Chardonnay, 30% Pinot Noir), which has a bright silver label, different from the other bottles, which are dressed with a red vest, in honor of Pinot Noir, the king in Elisabetta Abrami's vineyard: twelve out of fifteen hectares are devoted to it, an exception in Franciacorta.

She's rightfully proud of her activity, small but entire: alike her, rational and sentimental, efficient and motivated.

## **Franciacorta Brut DOCG Elisabetta Abrami**

A young label, a few years old, it's the Franciacorta Brut of the house, even if it could be classified as an Extra Brut for the six grams of sugar that hosts. Willingly typified, it's the result of a careful and meticulous work, constant and strict along all its path, from the choice of the plots of land to the staff selection, from the vine density to the harvest, from the crushing of the musts to the work in the efficient cellar. After the fermentation in the steel tank, a rest on the yeasts of at least 18 months and at least three more months after the degorgement.

It lands in the chalice with a light straw yellow colour, with light green reflections, fine perlage that excites the scents of toasts, bread crusts, with fresh notes of sage and lavender, on acacia flowers. Then the light fruits of apple and medlar, orange, plum, pineapple with almond and nut.

The mouth coherently responds crispy and fresh to the nose sensations in a graceful sensorial continuity, of good weaving, equilibrated and at the same time dynamic, that proceeds in aromatic comebacks, where the fruit and the flower renovate, encouraged by the plant, that intensifies the freshness, without losing delicacy.

Ideal to match a tuna tartar with citrus fruits.

Note:

The article is translated from the magazine "Cucina e Vini", December 2012 – January 2013 Edition.