

NATURAL ELEGANCE OF FRANCIACORTA





NATURAL ELEGANCE OF FRANCIACORTA

The winery is located in the Franciacorta area, in the region of Lombardy, a territory famously suited to the production of "Metodo Classico" sparkling wine made from Chardonnay, Pinot Nero and Pinot Bianco grapes. CF is the monogram which is synonymous of the meticulous selection of Castel Faglia winery cuvée, becoming the prestigious items Cuvèe MONOGRAM.





SOIL AND WEATHER FEATURES

The slightly hilly area has very calcareous soils of alluvial and morainic origin, ideal for the cultivation and growth of grapes. It has a continental climate. Located in the Franciacorta area, the winery has an ideal microclimate, with mild temperatures thanks to its closeness to Lake Sebino and to cool breezes from the Valcamonica.





Evolution over time

A refined and elegant style, where the character and aroma of Franciacorta are in harmony with evolution over time.



Innovation and tradition

Since the first vintage, the winery has shown passion and perseverance in discovering the secrets of these 17 unique hectares. Harvesting takes place around the Castle that belonged to the Faglia family.



Natural amphitheatre

Ancient vineyards, high stone terraces and an east-west facing hill of Chardonnay and Pinot Bianco vines, at an altitude of 300 metres, creates a natural amphitheatre, with the plain to the south and Lake Iseo and the Alps to the north.





FOUNDATION

1989



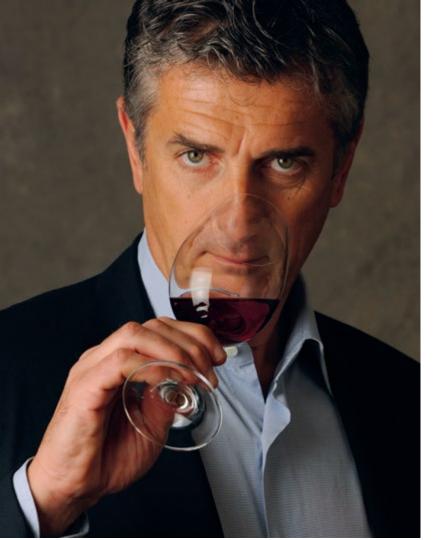
HECTARES OF VINEYARD

17



GRAPE VARIETIES

- Chardonnay Pinot Bianco
- Pinot Nero





WINE-MAKER SANDRO CAVICCHIOLI

Born in 1960, he trained at the state college of viticulture and oenology in Conegliano Veneto. Following profitable stints in marketing and sales, he joined the family business. He holds important roles in the winemaking world: he is a member of the technical committee for the "Consorzio" associations dedicated to the observance of DOC regulations pertaining to Modena's Lambrusco and Consortium of Franciacorta; he sits on the board of the UIV Italian wine union and the Ministry of Agriculture's DOC wine committee.



BLANC DE BLANCS FRANCIACORTA DOCG BRUT

A PRESTIGIOUS CUVÉE

Blanc de Blancs is a prestigious Cuvée from Monogram that comes from the best vineyards in the Franciacorta area, thanks to excellent sun exposure for its centuries-old terraces belonging to the winery.

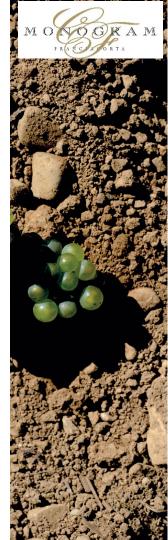


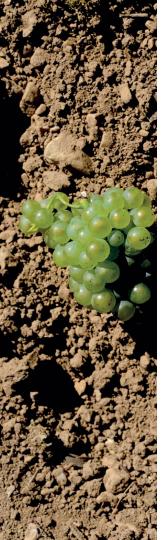
SPARKLING WINE WITH CHARACTER

It expresses all the character and excellence of Monogram's style. A style that develops the intensity of rich and complex flavours in perfect harmony with its refined and elegant aroma.

FRUITY AROMAS AND BALANCED FLAVOUR

Its aroma reveals intense sensations of fresh fruit and citrus fruits. It has a full-bodied, balanced and smooth flavour, with pronounced tanginess and freshness.





SATEN FRANCIACORTA DOCG BRUT

WHAT IS SATEN

Satèn is a local term used in the region of Franciacorta to describe "silk", this style of sparkling wines is unique of the area and requires the wine to be made only of white grapes and bottled with less than 5 atmospheres of pressure. The result is a softer, more delicate efferyescence

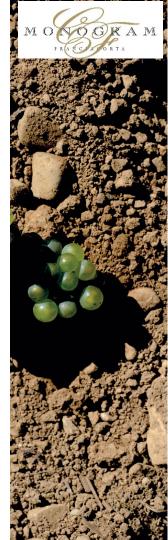


SPARKLING WINE WITH CHARACTER

Produced with Chardonnay and Pinot Bianco grapes. After a soft pressing, the free-run must undergoes a primary cold fermentation process in stainless steel tanks; the secondary fermentation takes place in the bottle. After disgorgement, the wine is aged for 24 months in the bottle prior to release.

DELICATE PERLAGE AND GENTLE FLAVOUR

Smooth and elegant, the Franciacorta Satèn has a more delicate and small perlage. Very gentle and rich in aromas of exotic and citrus fruit with nuances of flint stone.





NATURAL ELEGANCE OF FRANCIACORTA