

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

NAME OF THE GEOGRAPHICAL INDICATION

Franciacorta

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

Consorzio volontario per la tutela dei vini con denominazione Franciacorta, Curtefranca e Sebino
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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 18.9.1973

Date of Protection in the Member State: 21. 7. 1967

PRODUCT DESCRIPTION

- **Raw Material**

Wine made from the grape variety Chardonnay and / or Pinot Bianco and / or Pinot Nero.

- **Alcohol content** : min 11,50% vol

- **Physical Appearance**

White and rosé wines.

DESCRIPTION OF THE GEOGRAPHICAL AREA

Region of Lombardy (province of Brescia).

LINK WITH THE GEOGRAPHICAL AREA

Franciacorta is located at the northern end of the Padana plain and is within the Alpine system, near Lake Iseo. Its climate is similar in some respects to the Padana plain, but with the beneficial effects of the lake. In summer, the heat is tempered by cool currents blowing along the corridor of Valcamonica and the lake, and in winter the lake lets out the heat accumulated in the previous season, thereby making temperatures milder. The territory of Franciacorta is very heterogeneous and six types can be identified : fine moraine, characterized by thin soils on ridges and in areas with steeper slopes of moraine hills, in which there is the least productive potential and an increased earliness of ripening. Here the fine deposits with deep silty soil texture, localized predominantly in areas of glacial retreat and lake deposits provide a spicy -vegetal aroma and complexity. There is a predominantly floral note. Fluvioglacial types are characterized by moderately deep soils with a coarse skeleton, and located in areas of the streams of the Sebino Glacier, these soils tend to induce greater production potential and less early ripening. The wines are of medium complexity and dry fruitiness predominates. Colluvial types are associated with

very deep soil, which is located both on the slopes and terraced areas of low limestone hills. Moraine has deep soils of medium or moderately fine texture and which reflect the outermost moraine hills amphitheater. In these areas the flavours of the wines are dry fruity and spicy-vegetal. Colluvi: there are two related production potential and acidity level behaviours: in the lower parts of the hills (distal colluvium), productivity levels and acidity are considerably higher than in terraced areas (terraced colluvium).

The presence of the vine dating from prehistory shows that the area is indeed well-suited to vines. Proof of this is through the discovery of seeds from prehistoric times and the as well as the archaeological material which has been recovered in the whole area. Also classical authors such as Pliny, Columella and Virgil refer to the area. We also have knowledge of the peoples who settled in Franciacorta who we know through various historiographical testimonies: the Cenomani Gauls, Romans and Lombards. Records of the IX, X and XI centuries of major urban monasteries confirm how the culture of the vine has spread, as witnessed by the significant archaeological finds in the area of viticulture from Late Antiquity to the Middle Ages in Franciacorta. The Franzacurta place name first appears in an ordinance of the Eighth Book of Brescia Statutes of 1277, referring to the order imposed on the municipalities of Rodengo Gussago and the bridge over the river Mella Mandolossa " Pro Sua utilitate amicorum Franzacurta propria et omnium "(for utility and all friends Franzacurta) .

The name stems from the time of the monasteries (Rodengo, Provaglio, Rovato) founded by Cluny and the free courts (in the Latin of the time: francae curtae). Recent studies indicate that this state of freedom referred to the goods leaving Franciacorta towards the municipality of Brescia duty free in exchange for maintaining the stretch of road between Brescia and Iseo and thence along the lake to Valcamonica. Whatever the origin of this 'freedom', the origin of the name must surely be found in the Latin " francae " and the role of the monasteries " curtae ". The early fifteenth century saw a long period of stability, increased agricultural activity, investment of new capital and the concentration of wine production in the suburban mountainous strip. Franciacorta oversaw the spread of new registered techniques such as ' piantana "and the pruning. From this combination of history, wine-making and the culture of Franciacorta, comes one of the first publications in the world on the art of winemaking using natural fermentation in the bottle and its action on the human body. Printed in Italy in 1570, the text was written by the physician Gerolamo Conforti Brescia with the significant title Libellus mordaci wine. This doctor, whose studies preceded the activities of the illustrious abbot Dom Perignon, highlights the remarkable dissemination and widespread consumption of spirited and sparkling wines, and is irrefutable evidence of the deep and ancient connection between this territory and Franciacorta .

The most recent evidence is that of Gabriele Rosa, who in his 1852 wines Treaty remembers that white wines of Franciacorta are "most excellent, spicy and bitter."

In 1967, the DO Franciacorta was created, one of the first designations of origin in Italy and also covering sparkling wine. The latter was established in 1995, and is the highest recognition in the pyramid of quality Italian wines, the denomination of controlled and guaranteed origin. This is a milestone on the path towards a growing recognition of the inextricable link between this wine and its territory, and the term Franciacorta is the only name to identify the wine and its production method.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

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CONTROL BODY

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