





WINERY

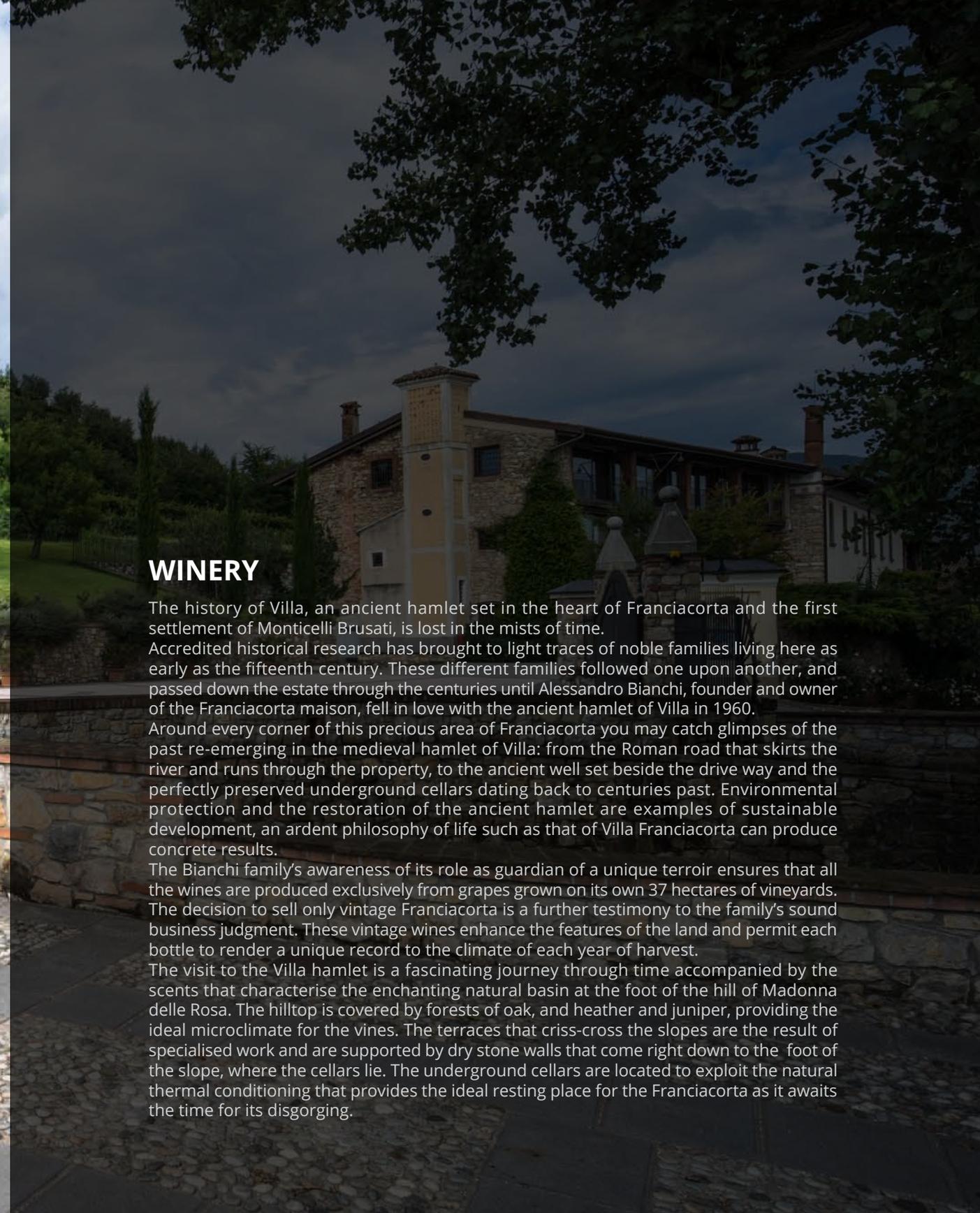
The history of Villa, an ancient hamlet set in the heart of Franciacorta and the first settlement of Monticelli Brusati, is lost in the mists of time.

Accredited historical research has brought to light traces of noble families living here as early as the fifteenth century. These different families followed one upon another, and passed down the estate through the centuries until Alessandro Bianchi, founder and owner of the Franciacorta maison, fell in love with the ancient hamlet of Villa in 1960.

Around every corner of this precious area of Franciacorta you may catch glimpses of the past re-emerging in the medieval hamlet of Villa: from the Roman road that skirts the river and runs through the property, to the ancient well set beside the drive way and the perfectly preserved underground cellars dating back to centuries past. Environmental protection and the restoration of the ancient hamlet are examples of sustainable development, an ardent philosophy of life such as that of Villa Franciacorta can produce concrete results.

The Bianchi family's awareness of its role as guardian of a unique terroir ensures that all the wines are produced exclusively from grapes grown on its own 37 hectares of vineyards. The decision to sell only vintage Franciacorta is a further testimony to the family's sound business judgment. These vintage wines enhance the features of the land and permit each bottle to render a unique record to the climate of each year of harvest.

The visit to the Villa hamlet is a fascinating journey through time accompanied by the scents that characterise the enchanting natural basin at the foot of the hill of Madonna delle Rosa. The hilltop is covered by forests of oak, and heather and juniper, providing the ideal microclimate for the vines. The terraces that criss-cross the slopes are the result of specialised work and are supported by dry stone walls that come right down to the foot of the slope, where the cellars lie. The underground cellars are located to exploit the natural thermal conditioning that provides the ideal resting place for the Franciacorta as it awaits the time for its disgorging.





VINEYARDS

The vineyards of Villa, covering a total area of 100 hectares, lie entirely within the municipality of Monticelli Brusati, with the exception of the vineyards in Ronco (1.55 hectares), at Provaglio d'Iseo (1.8 hectares) and Persaga (1.48 hectares).

The area extends seamlessly over a single lot that is bordered by the hills of Delma to the west and Madonna della Rosa to the south. Many years of careful study of zoning, trials with different wine clones and a careful selection of the land have led us to choose the current surface area of 37 hectares of vines. Relying on this experience we undertook a slow and careful recovery of much difficult land, such as the Gradoni hillside, which offers unrivalled opportunities for producing quality wines. This latter area over the hillside of Madonna della Rosa has been given the name Gradoni (steps) as the vines are set on terraces that required considerable work to restore the retaining walls of stone that are built on a slope of up to 45%. These factors contribute to the uniqueness of this land, which is south-facing and receives continuous sunlight as well as benefitting from ideal temperature fluctuations from day to night.

The feature that most clearly distinguishes the terrains of the Villa estate is their typology, as evidenced by accredited geopedological studies. The soil is composed of sedimentary clay and stratified marl with fossil-rich rocks that bear witness to the primordial presence of the sea. This is not, therefore, land of glacial origin that was carried here by rivers when the glaciers melted, as is true for much of the land in Franciacorta, but rather virgin soil that is rich in natural substances. The clays and minerals contained herein derive from marine fossils, thus explaining the aromatic richness, the enhanced sapidity and refined taste of the wines produced in the Villa hamlet over four centuries, as well as their unmistakable bouquet.

The guiding principles for the winery's decisions in both production and business are our respect for nature and tradition, combined with a continuous search for quality. The Bianchi family's philosophy of life, which runs through every choice of the production chain, can be clearly evinced from the use of organic and natural substances in vineyard management, controlled revegetation and green manure, short pruning systems and an overall respect for the land and care of the environment.



CELLAR

Through the intriguing tunnels, dug into the hillside of Madonna della Rosa, cool and silent darkness combine with time to create the essential elements of a recipe that has enabled Villa to establish itself as the brand of excellence in the wine world. They offer an exciting journey to the soul of Franciacorta, a journey that takes us back through the different periods of the winery's construction. From the most recent vinification room we travel back in time until we reach the ancient sixteenth century cellar. As part of the Villa winery's overall eco-sustainable perspective, work has continued untiringly since the sixties with excavations and construction work that have enabled us to build a system of cellars that remain invisible from outside, apart from the large entrance doors set at the foot of the hill, thus minimising the visual impact. Today over 1,000,000 bottles of Franciacorta DOCG wines are stored in these cellars. They rest in optimum isothermal conditions, maintained by the subsoil's natural temperature that impedes thermal shock; the bottles remain here in an almost "religious" silence and near total darkness. The bottles are first arranged in racks and then moved to pupitres, or riddling racks, to be turned by hand in accordance with the traditional method of remuage. In the underground cellars dating back to the sixteenth century that lie alongside the Franciacorta tunnels you can see modern stainless steel tanks alternating with fine wood barrels, both medium-sized and smaller: it is here that the renowned red wines of Villa are aged. Tradition and experience form part of our soul, but we are always attentive to see what new techniques can offer to continuously improve the quality of our products. The winery is the living passion of the Bianchi family and stands as a monument to the ancient tradition of the Franciacorta Method.



AGRITURISMO VILLA GRADONI

The Villa Gradoni farmhouse accommodation has been raised thanks to a gradual work of recovery that was started in 1990 and continues today. A respect for historic buildings, coupled with care for their preservation, has allowed us to create a place where the charm of times past is enhanced by modern comforts.

The agriturismo hosts 21 apartments (10 one-bedroom apartments, 10 three-room apartments and a suite). Each apartment is fully self-contained with kitchen and all facilities. The complex also boasts a restaurant, "Il Borgo in Franciacorta", open for lunch and dinner, meeting area equipped with self-service bar, barbecue area, swimming pools (one for adults and one for children), certified playground for children and a laundromat.



THE FAMILY

This story is peopled by men and women united by a passion. Our story begins in 1960, when 26-year old Alessandro Bianchi fell in love with the Villa hamlet and decided to recover it from its seemingly relentless decline and to transform it with love and perseverance into a charming farm that is now famous thanks to its wines.

"Care of the environment, and an almost maniacal attention to the goodness and quality of our product, are among the many ingredients that have combined to build the success of our company over time." Yet of the many factors that go together to determine a good result, the strongest is once again the bond shared among the men and women who are united by the same enthusiasm, passion and love.

Now as then, Alessandro Bianchi, together with his daughter Roberta and her husband Paolo Pizziol, continues to carry forward this strength, this passionate bond with the land and with the fine art of producing Franciacorta. They have managed to ensure that what a short time ago seemed little more than a beautiful dream has now come true.





SATÈN

FRANCIACORTA SATÈN BRUT MILLESIMATO

*GRAPES: 100% Chardonnay
AGING: vinification in stainless steel and a minimum of 36 months aging on the lees*

Produced exclusively from selected clones of Chardonnay planted in the vineyard's best terroir. The Satèn produced at Casa Villa is instantly recognizable: velvety bubbles that release a sensual bouquet and softly caress the palate before slipping away like silk. The sensations are ecstatically pleasurable and the persistence is enchanting.



EMOZIONE

FRANCIACORTA EMOZIONE BRUT MILLESIMATO

*GRAPES: 85% Chardonnay, 10% Pinot Noir, 5% Pinot Blanc
AGING: vinification in stainless steel and a minimum of 36 months aging on the lees*

For Villa Franciacorta the production of Emozione is a tribute to tradition. This vintage sparkling wine recounts Villa's history with a special charm engendered by research and enriched with emotions; it is still today the winery's only Franciacorta to be produced with the three Franciacorta grapes: Chardonnay, Pinot Noir and Pinot Blanc. 36 months of aging on the lees give to the wine a heady scent where flowers and fresh fruit are enhanced by the sweetness of acacia and the fragrance of bread.



EXTRA BLU

FRANCIACORTA *EXTRA BLU* EXTRA BRUT MILLESIMATO

GRAPES: 90% Chardonnay, 10% Pinot Noir

AGING: partial in barriques for 6 months and following 54 months of aging on the lees

A look at the Extra Blu label hints in advance at how our soils enable the ancient seas that formed them to re-emerge. From these soils, made up of stratified marl and fossil-rich rocks, comes an Extra Brut that gives expression to freshness, minerality and structure. This wine's personality emerges through its aromas: the delicacy of almond, the fresh tang of citron and the exuberance of ginger. A rich and varied story that is re-written each time you taste it.



DIAMANT

FRANCIACORTA *DIAMANT* PAS DOSÉ MILLESIMATO

GRAPES: 85% Chardonnay, 15% Pinot Noir

AGING: partial in barriques for 6 months and following 66 months of aging on the lees

Think of purity, of unadorned sensuality and preciousness, the diamond is the emblem of our label Diamant. A sensuality created by the essential and by a perfect armony between taste and smell. With no added sugar Diamant is a pure wine, it is the ultimate expression of terroir, an experience not to be missed if you are looking for a wine with a distinct personality. Hazelnuts and white flowers combine with a hint of vanilla and croissant making for an intoxicating pleasure.



CUVETTE

FRANCIACORTA CUVETTE BRUT MILLESIMATO

GRAPES: 85% Chardonnay, 15% Pinot Noir
AGING: partial in barriques for 6 months and following 66 months of aging on the lees

A tribute dedicated to the fascinating art of vintage, Cuvette is a seductive Franciacorta with a structure that is both generous and appealing and offset by a lively freshness. It is a colourful palette of sensations: yellow peach, pippin apple, hazelnut and vanilla. Its bouquet exudes the sweetness of summer, blended harmoniously with the quieter moods of autumn.



SELEZIONE

FRANCIACORTA SELEZIONE BRUT RISERVA

*GRAPES: 80% Chardonnay, 20% Pinot Noir
AGING: in barriques for 6 months and following 78 months aging on the lees*

When experience and passion combine they cannot fail to produce a work of art. By using only Chardonnay and Pinot Noir from our best crus we have created an unparalleled Franciacorta. Selezione, a blend of the finest vintages, and 78 months of aging on the lees, forge a wine that delights the palate with its strength, vigour and undeniable majesty.



BOKÉ

FRANCIACORTA *BOKÉ* ROSÉ BRUT MILLESIMATO

GRAPES: 50% Chardonnay, 50% Pinot Noir

AGING: vinification in stainless steel and a minimum of 36 months aging on the lees

The combination of Pinot Noir and Chardonnay, when vinified with mastery and refined by the meticulous art of vintage, can produce unbounded excellence. The Rosé Brut cannot fail to seduce all your senses with its captivating colour, vibrant perlage, and all-enveloping body. Add to this a bouquet that becomes richer with each intake of breath and aromas that linger long in your mouth ... and you'll find that this exciting Franciacorta is irresistible.



BRIOLETTE

FRANCIACORTA *BRIOLETTE* ROSÉ DEMI-SEC MILLESIMATO

GRAPES: 70% Chardonnay, 30% Pinot Noir

AGING: vinification in stainless steel and a minimum of 36 months aging on the lees

Chardonnay unites with Pinot Noir to create a Rosé with copper-coloured reflections. The wine is both intriguing and exuberant, with alluring aromas of black currant, cherry, raspberry and citrus fruits on the nose. The bubbles glide lightly over your lips and gently brush your palate. The Rosé Demi-Sec is nothing short of ecstasy, providing a fresh explosion of sensations, a pure experience of taste that should be discovered at leisure and explored like the most tantalizing desserts, so you can enjoy each nuance.



CAMPEI

SEBINO IGT BIANCO CAMPEI

*GRAPES: 100% Chardonnay
AGING: in steel*

This Chardonnay in its pure form is derived exclusively from the crus that give Sebino IGT Campeï its name. This wine will surprise you with its pleasurable freshness and heady fragrance of fresh fruit; in the mouth its pleasing liveliness is carefully balanced by an understated elegance that cannot fail to delight.



PIAN DELLA VILLA

CURTEFRANCA DOC PIAN DELLA VILLA

GRAPES: 100% Chardonnay

AGING: in stainless steel and barriques followed by aging in bottle for 12 months

A cru within a cru. Pian della Villa is produced from the same soil as that of the Gradoni hillside, but comes from the flat plot of land that lies opposite the winery. An explosion of scents, from exotic fruits to sweet spice, lead you on a journey of discovery through our territory, where you can admire the strength of its character that remains undaunted by the richness and passion of Chardonnay, a fruit whose generosity is enhanced when vinified alone.



SELLA

SEBINO IGT ROSSO SELLA

GRAPES: 35% Cabernet Sauvignon, 15% Cabernet Franc, 20% Merlot, 20% Barbera, 10% Nebbiolo

AGING: in Slovenian oak barrels and in barrique for 8-10 months

In the early nineteenth century, chroniclers had already remarked upon the quality and pleasantness of the red wine produced in the area around Monticelli Brusati. It was first bottled back in 1975, when the winery produced barely 5,000 bottles. Sella is an expression of some of the noblest grape varieties of Franciacorta's heritage including Cabernet Sauvignon, Cabernet Franc, Merlot, Barbera and Nebbiolo. Sella: the wine of the tradition of Casa Villa.

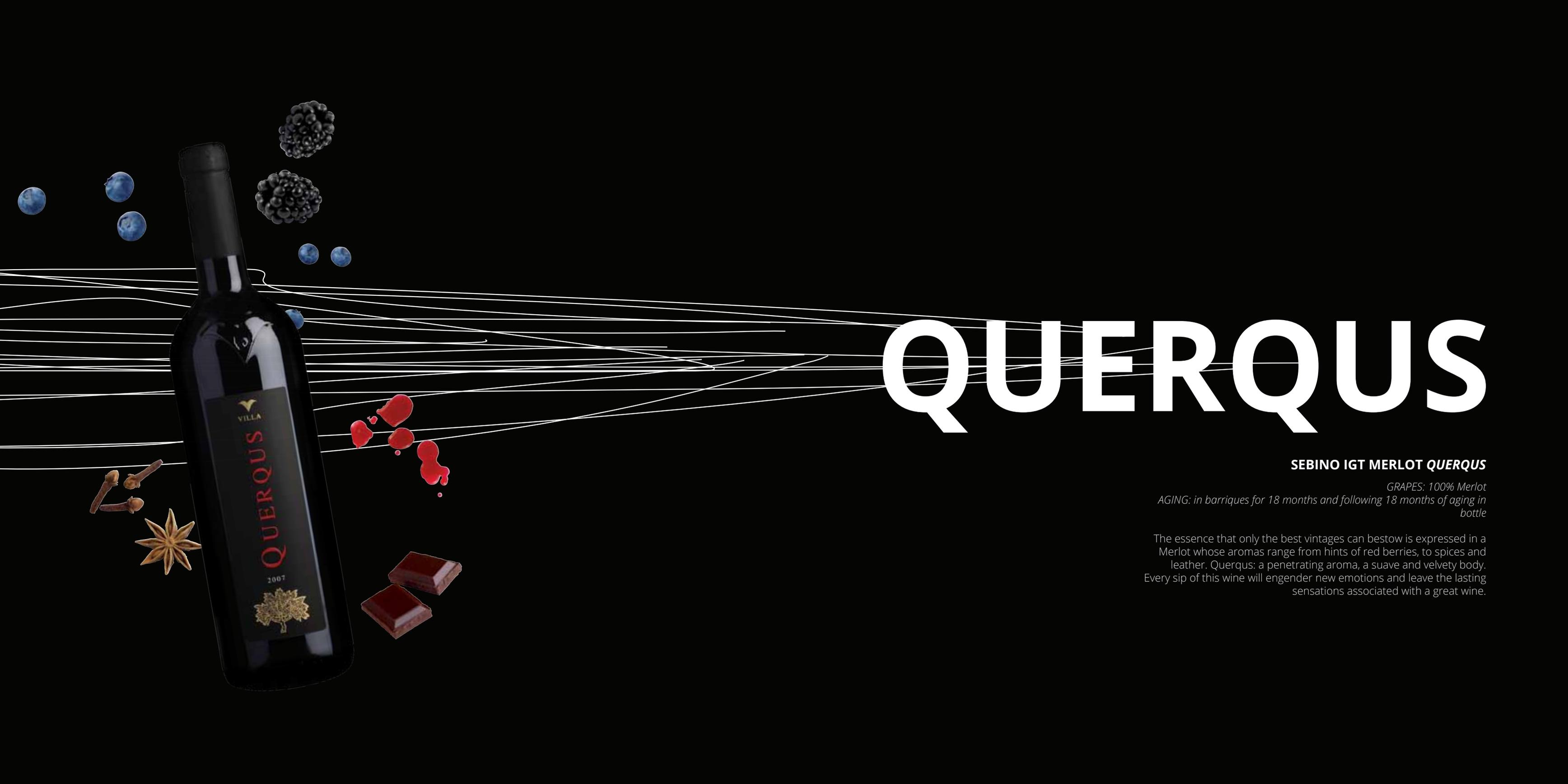


GRADONI

CURTEFRANCA DOC GRADONI

*GRAPES: 35% Cabernet Sauvignon, 30% Cabernet Franc, 35% Merlot
AGING: in barriques for 18 months and following 18 months of aging in bottle*

The wines that make history are those that have roots in a unique and inimitable terroir. Gradoni is produced from a selection of grapes derived exclusively from the prestigious Gradoni cru located on the terraced hillside overlooking our estate. The vines that have been growing here for over thirty years bring forth a true champion that cannot fail to surprise you. A broad range of scents, with ripe red fruits, jam, liquorice and sweet spice. The taste is mellow and structured, intense and persistent. Gradoni is the wine that brought fame to the fine red wines of Casa Villa.



QUERQUS

SEBINO IGT MERLOT QUERQUS

GRAPES: 100% Merlot

AGING: in barriques for 18 months and following 18 months of aging in bottle

The essence that only the best vintages can bestow is expressed in a Merlot whose aromas range from hints of red berries, to spices and leather. Querqus: a penetrating aroma, a suave and velvety body. Every sip of this wine will engender new emotions and leave the lasting sensations associated with a great wine.



BIANCHI RONCALLI

SEBINO IGT BARBERA *BIANCHI RONCALLI*

*GRAPES: 100% Barbera
AGING: 18 months in new barrique and following 30 months of aging in
bottle*

Bianchi Roncalli takes its name from Villa's owner Alessandro Bianchi and his wife Ivonne Roncalli. The excellent quality of the Barbera grapes gave us the inspiration to vinify this native vine alone for the first time in our winery's history in 2007 and then in 2011. The result is an intense ruby-red wine whose excellent quality will surprise you with its intoxicating aroma of red fruits and sweet spices. A great wine that shows the potentiality of an unique terroir.



GRADONI GRAPPA

GRAPPA DI GRADONI MILLESIMATA

Distilled beverages traditionally encapsulate our love and respect for the fruits of the earth. The Grappa di Gradoni is distilled purely from pomace deriving from the grapes grown on the terraces on the hillside overlooking the winery. The pomace is distilled while still fresh, using the traditional discontinuous method with copper boilers. This intense, mellow spirit provides the perfect ending to any meal.



FRANCIACORTA

Vines have been grown on the hills of Franciacorta since ancient times, as evidenced by findings of prehistoric grape seed and the writings of classical authors.

Winemaking in Franciacorta came back into vogue in the late 1950s, when, quite suddenly, we witnessed a new confidence in the region's potential to produce base wines suitable for sparkling wine.

By 1983, the original 50 hectares had expanded to 550 and sales of "Pinot di Franciacorta", as the wine was called at the time, topped one million bottles. The '90s saw the birth of the Franciacorta Consortium, a voluntary association of about twenty producers, one of whom was Alessandro Bianchi, owner of the Villa winery. This marked the beginning of the contemporary era for Franciacorta and Franciacorta DOCG. Today there are 2,800 hectares of vineyards and total production exceeds 15 million bottles.



VILLA FRANCIACORTA

Località Villa, 12 - 25040 Monticelli Brusati (BS)

T. +39 030.652329 | F. +39 030.6852305

info@villafranciacorta.it

www.villafranciacorta.it

f villa.franciacorta

@CantinaVilla



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED PURSUANT EEC REGULATION NUMBER 1308/13



