

CONTI DUCCO
Franciacorta Vintage 2020
Blanc de Blancs



CONTI DUCCO
FRANCIACORTA MILLESIMATO BRUT 2020
INTEGRALMENTE PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

Edizione limitata, bottiglia **N° 00153** di 15.333

Sboccatura Lotto

PRODOTTO IN ITALIA

BOTTIGLIA GL 70	GABBIETTA FE 40
VETRO	ALLUMINIO E METALLO
CAPSULA C/ALU 80	TAPPO FOR 51
ALLUMINIO	SUGHERO
FRANCIACORTA DIFFERENZIATA	
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE	

75 cl e 13% vol

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

The complexity of French oak, long aging on selected yeasts, and the purity of Chardonnay... create a perfect blend.

Type: Franciacorta DOCG Brut

Varietal: 100% Chardonnay

Average Yield per Hectare: 60 q.li

Average Age of Vines: 20 years

Training System: Spur-pruned cordon

Winemaking: Soft pressing, part of the must ferments in stainless steel at controlled temperature and part ages in barriques with selected yeasts, slow bottle refermentation

Aging: Minimum 40 months in the bottle

Number of Bottles Produced per Year: 15,333 numbered

Color: Bright yellow

Perlage: Fine and persistent

Aroma: Refined, intense, and fruity with scents of ripe yellow peach, candied orange, and brioche. These aromas blend well with subtle hints of wood and light yeast notes from extended aging, creating a balanced and intriguing elegance.

Flavor: The aromatic complexity is very persistent, with slight vanilla and toasted notes from barrel aging making the taste elegantly full. It pairs well throughout a meal, particularly with fish dishes and white meats, and is excellent with tartare and outstanding with seafood crudités.

Pairings: Ideal throughout the meal, excellent with risottos and pasta dishes, superb with seafood crudités.

Serving Temperature: 6/8°C

TERRE
di
CONTI DUCCO
Franciacorta Brut

TERRE *di* CONTI DUCCO
FRANCIACORTA BRUT

PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

VITICOLTORI IN FRANCIACORTA

*Sboccatura
Lotto*

BOTTIGLIA	GL 71	GABBIETTA	FE 40
VETRO		ALLUMINIO E METALLO	
CAPSULA C/ALU	90	TAPPO	FOR 51
ALLUMINIO		SUGHERO	
RACCOLTA DIFFERENZIATA			
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE			

75 cl e 12% vol

PRODOTTO IN ITALIA

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE



Terre di Conti Ducco Brut is produced entirely at its origin and embodies the true essence of its terroir, revealing itself with no secrets and minimal addition of liqueur d'expédition. It is an extraordinary example of the strong connection with our lands, reflecting both their quality and authenticity.

Type: Franciacorta D.O.C.G. Brut

Grapes: 100% Chardonnay

Average Yield per Hectare: 80 q.li

Training System: Spur-pruned cordon and Guyot.

Winemaking: Soft pressing, part fermentation in old barriques and fermentation in stainless steel with selected yeasts, bottle refermentation.

Average Aging: 30 months in the bottle.

Color: Yellow with greenish reflections.

Perlage: Fine, persistent.

Aroma: Bread crust, dried fruit.

Flavor: Fresh, savory.

Pairings: Aperitif and throughout the meal.

Serving Temperature: 6/8°C.

CONTI DUCCO
Franciacorta
Velvet Satèn



VELVET di CONTI DUCCO
FRANCIACORTA SATÈN

BRUT PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

VITICOLTORI IN FRANCIACORTA

*Sboccatura
Lotto*

PRODOTTO IN ITALIA

BOTTIGLIA	GL 71	GABBIA	FE 40
VEITRO		ALLUMINIO E METALLO	
CAPSULA C/ALLU	80	TAPPO	FOR 51
ALLUMINIO		SUGHERO	
RACCOLTA DIFFERENZIATA			
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE			

75 cl e 12% vol

CONTIENE SOLFITTI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

The flagship product of Franciacorta, recognized worldwide for its soft and silky mousse... simply irresistible.

Type: Franciacorta DOCG Satèn Brut

Grapes: 100% Chardonnay

Average Yield per Hectare: 70 q.li

Training System: Spur-pruned cordon and Guyot

Winemaking: Soft pressing, fermentation in stainless steel with selected yeasts, enhanced by a brief aging in barriques before the classic bottle refermentation

Average Aging: 30 months in the bottle

Color: Straw yellow

Perlage: Fine and delicate bubbles form a charming necklace.

Aroma: Flowers and white-fleshed fruit with floral notes and a hint of vanilla.

Flavor: Intensely creamy, making it very fine, elegant, and smooth.

Pairings: Ideal as an aperitif, well-suited for delicate fish appetizers and first courses, crudités, or white meats.

Serving Temperature: 6 - 8°C

CONTI DUCCO
Franciacorta Vintage 2016
Rosé



CONTI DUCCO
FRANCIACORTA MILLESIMATO BRUT ROSÉ 2016
INTEGRALMENTE PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

Edizione limitata, bottiglia **N° 00153** di 20.000

Sboccatura
Lotto

PRODOTTO IN ITALIA

BOTTIGLIA	GL 70	GABBIEITTA	FE 40
VETRO		ALLUMINIO E METALLO	
CAPSULA C'ALU 90	TAPPO	FOR 51	
ALLUMINIO		SUGHERO	
RACCOLTA DIFFERENZIATA			
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE			

75 cl e 12,5% vol

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

It is the perfect fusion of femininity and structure, delicacy and complexity, elegance and persistence, showcasing the full poetry of Pinot Noir, now vintage.

Type: Franciacorta DOCG Brut Rosé

Grapes: 100% Pinot Noir

Average Yield per Hectare: 70 q.li

Average Age of Vines: 15 years

Training System: Guyot and spur-pruned cordon

Winemaking: Short skin maceration, soft pressing, fermentation in stainless steel with selected yeasts, bottle refermentation

Average Aging: 60 months in the bottle

Number of Bottles Produced per Year: 20,000 numbered

Color: Antique rose quartz

Perlage: Fine, abundant, persistent

Aroma: Complex, very intense, fruity

Flavor: Fine, elegant, persistent

Pairings: Cured meat appetizers, ideal with red meat dishes, intriguingly complements grilled fish and red tuna tartare

Serving Temperature: 6/8°C

CONTI DUCCO
Franciacorta Vintage 2016
Pas Dosé Noir



CONTI DUCCO
FRANCIACORTA MILLESIMATO PAS DOSÉ 2016
PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA
VITICOLTORI IN FRANCIACORTA

Sboccatura
Lotto

PRODOTTO IN ITALIA

BOTTIGLIA	GL 71	CABBIEITA	FE 40
VETRO		ALLUMINIO E METALLO	
CAPSULA C/VALI 90	TAPPO	FOR 51	
ALLUMINIO		SUGHERO	
RACCOLTA DIFFERENZIATA			
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE			

75 cl e 12,5% vol

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

The union of purity and nobility of the finest grapes, without liqueur d'expedition. A period of post-disgorgement aging further enhances the aromas and fragrances developed during bottle fermentation.

Type: Franciacorta DOCG Pas Dosé

Grapes: 100% Pinot Noir

Average Yield per Hectare: 60 q.li

Average Age of Vines: 20 years

Training System: Spur-pruned cordon

Winemaking: Soft pressing, fermentation in stainless steel with selected yeasts, partial fermentation and aging in barriques, bottle refermentation

Average Aging: 60 months in the bottle

Number of Bottles Produced per Year: 10,000 numbered

Color: Straw yellow with green reflections

Perlage: Fine and persistent

Aroma: Fruity, citrusy with hints of honey and pastry

Flavor: Acidic complexity combined with a harmonious structure

Pairings: Fish or white meat main courses, elaborate first courses

Serving Temperature: 6/8°C

CAMEL
di
CONTI DUCCO
Franciacorta Dry



Franciacorta like you wouldn't expect: smooth, pleasant, and adaptable to all palates. A masterful companion for aperitifs, it also pairs perfectly with the most delicate desserts.

Type: Franciacorta D.O.C.G. Dry

Varietal: 100% Chardonnay

Average Yield per Hectare: 70 q.li

Average Age of Vines: 15 years

Training System: Spur-pruned cordon and Guyot

Winemaking: Soft pressing, fermentation in stainless steel with selected yeasts, bottle refermentation

Average Aging: 72 months in the bottle

Color: Straw yellow

Perlage: Fine, delicate, persistent

Aroma: Toasted dried fruit, fragrant

Flavor: Smooth, fine, persistent

Pairings: Aperitif, cheese mousse, desserts, and dry pastries

Serving Temperature: 6/8°C

CONTI DUCCO
CAMEL FRANCIACORTA DRY
PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA
VITICOLTORI IN FRANCIACORTA

*Sboccatura
Lotto*

PRODOTTO IN ITALIA

BOTTIGLIA	GL 71	GABBIELLA	FE 40
VETRO		ALLUMINIO E METALLO	
CAPSULA C/ALU 90		TAPPO	FOR 51
ALLUMINIO		SUGHERO	
RACCOLTA DIFFERENZIATA			
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE			

75 cl e **12,5% vol**

CONTIENE SOLFITI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE