



VILLA FRANCIA CORTA



LOMBARDY



FRANCIACORTA



VILLA FRANCIACORTA



HISTORY



AN ANCIENT VILLAGE

1500

Accredited historical research carried out in the Monticelli Brusati area has brought to light traces of noble families who inhabited this place since the 15th century.



1960 ENTREPRENEURIAL GENIUS



It is 1960 when Alessandro Bianchi, the founder, at the age of 26, falls in love with this ancient village. He saw in Villa the place of realization of his lifelong passion: life in contact with Nature and its becoming.



1970

ZONING



At the beginning of the 1970s, a zoning and soil study was conducted to identify the most suitable areas for Franciacorta production and to divide the vineyards into parcels.



THE BEGINNING

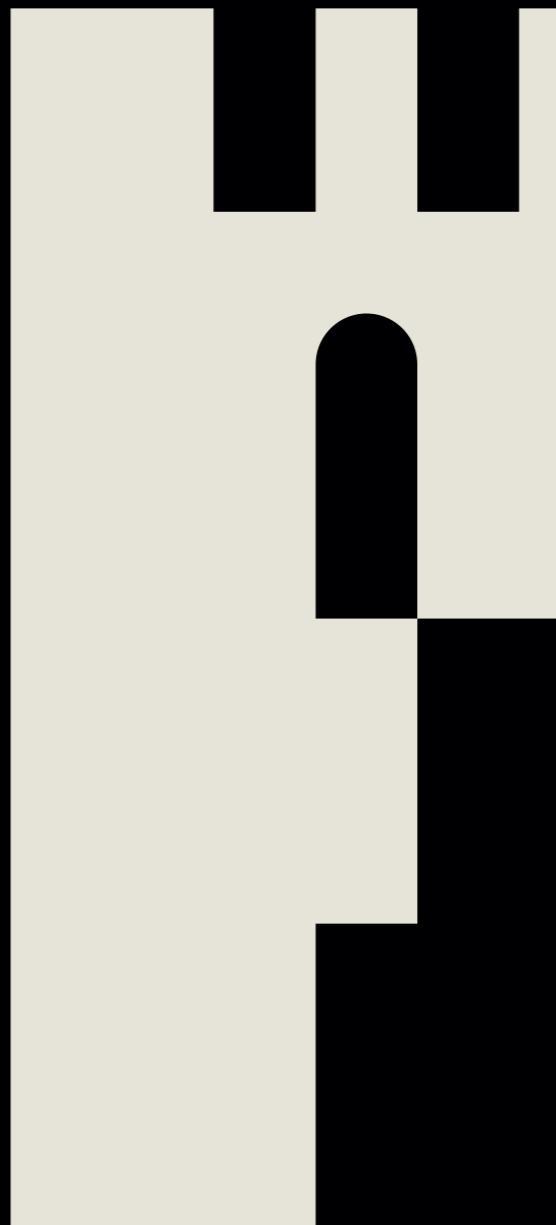
1978

In 1978, the first bottle of Méthode Champenoise was produced, marking the birth of Pinot di Franciacorta.



1990

FRANCIACORTA



In 1990, the Franciacorta Consortium was established, Alessandro Bianchi was one of the founders of it.
In 1995, Franciacorta received Italy's first DOCG designation for sparkling wine.



THIRD GENERATION

Since 1960, the Bianchi family has shaped Villa Franciacorta. After Alessandro, Roberta and her husband Paolo continued the legacy, and today, the next generation carries it forward keeping the focus on quality, sustainability and innovation.



VILLA FRANCIACORTA TODAY

Bottles per year

250.000

Hectares

100

Hectares of vineyards

46

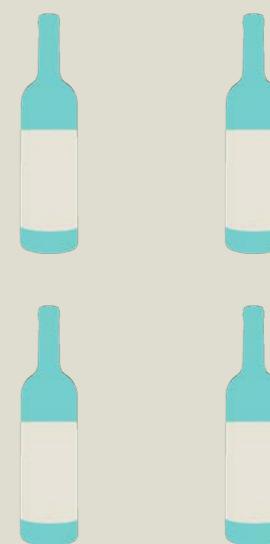
Products



11 Sparklings



1 White

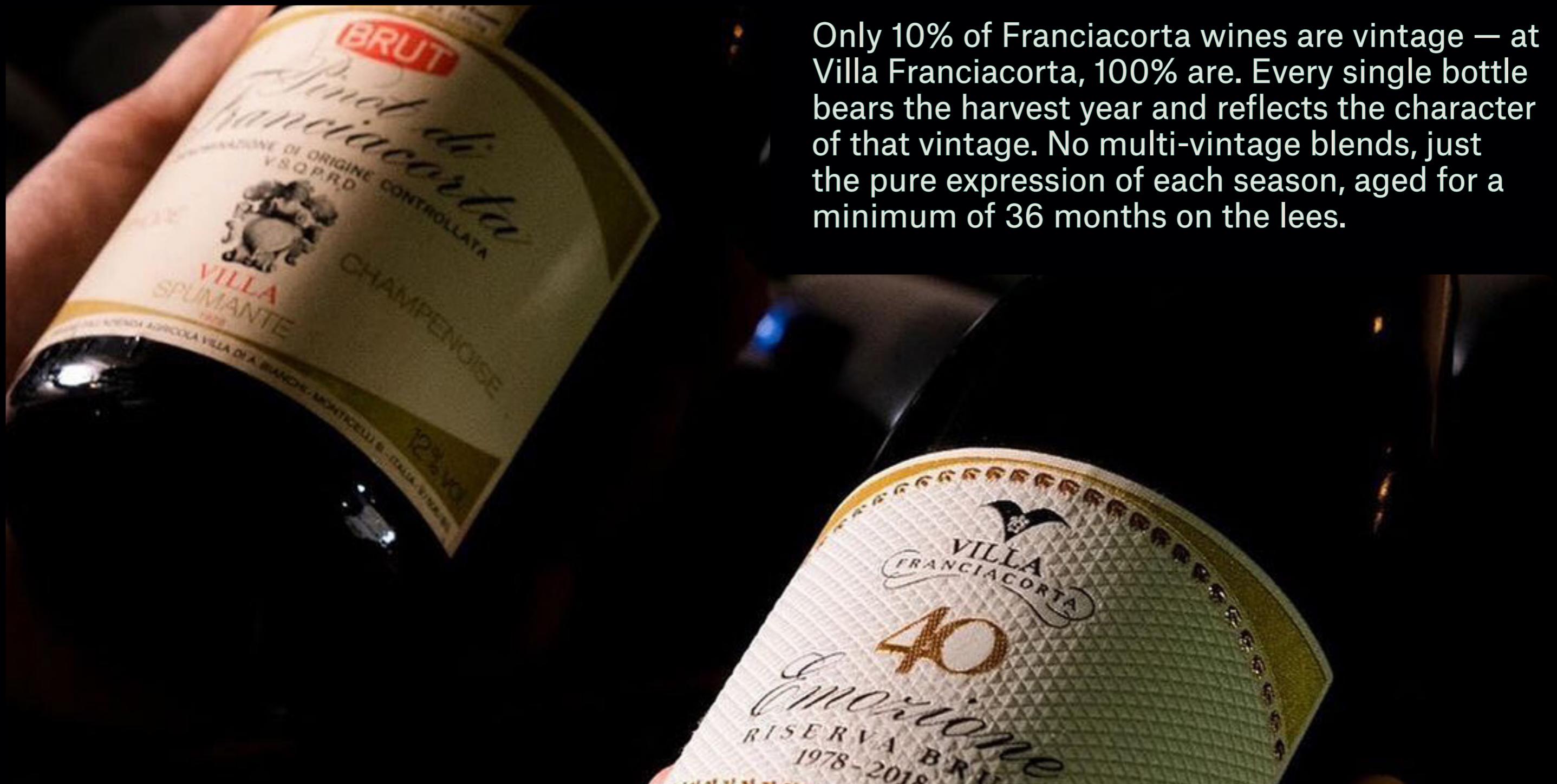


4 Reds

SIGNATURE ELEMENTS



ONLY VINTAGE WINES



Only 10% of Franciacorta wines are vintage — at Villa Franciacorta, 100% are. Every single bottle bears the harvest year and reflects the character of that vintage. No multi-vintage blends, just the pure expression of each season, aged for a minimum of 36 months on the lees.

CRAFTED FROM OUR OWN GRAPES

We use only grapes from our own estate vineyards. This ensures full control over quality, purity, and identity — from soil to bottle. Each blend is crafted from parcels we know intimately, allowing us to express the true character of our land.



ORGANIC



Villa Franciacorta has always been committed to sustainability: natural grassing, exclusively organic fertilizers, and biological pest control have been part of our philosophy since the very beginning. Our organic certification in 2017 simply formalized what we were already doing.



EVERY BOTTLE, HANDCRAFTED

Each bottle is handled over 100 times before reaching the table. From hand-harvesting and grape selection to stacking bottles in cellars and traditional remuage — every step is done manually. 16,000 bottles are turned by hand on pupitres, a quarter-turn at a time, following the historic méthode champenoise.



INNOVATION THROUGH RESEARCH



From soil zoning to the preservation of unique 40-year-old Pinot clones, the collaboration with the University of Piacenza ensures the genetic heritage of our vines. In 2011, a new partnership with the University of Florence began, focusing on isolating the unique yeasts present in our cellar, advancing both quality and originality.

ON THE BED OF THE ANCIENT SEA

Villa Franciacorta's soils are of marine origin, formed by 150-million-year-old sedimentary clays and marls rich in marine fossils. Unlike the region's moraine soils, these virgin soils are mineral-rich, giving our wines unique aromatic complexity, excellent sapidity, and refined taste — a tradition cultivated for over six centuries.



DRY STONE WALLS

Villa Franciacorta's terroir is defined by steep slopes of up to 45%, with restored Gallic dry stone walls. The vineyards benefit from south-facing exposure and significant thermal variation between day and night, thanks to cooling winds from the nearby valleys. Some vines, like Cabernet Franc, are clones of those originally planted on these terraces by farmers who returned from France.



WINE HOSPITALITY

In the heart of the medieval village of Villa, Villa Franciacorta offers an authentic wine hospitality experience. The estate includes the historic underground cellars, the charming farmhouse "Villa Gradoni Charme & Nature" with 22 fully equipped apartments, and the restaurant "Ela - Osteria in Villa." Surrounded by vineyards, dry stone terraces, and oak woods, visitors are immersed in a timeless atmosphere where history, nature, and fine wine meet.



THANK YOU

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