



Since 1500



WINERY

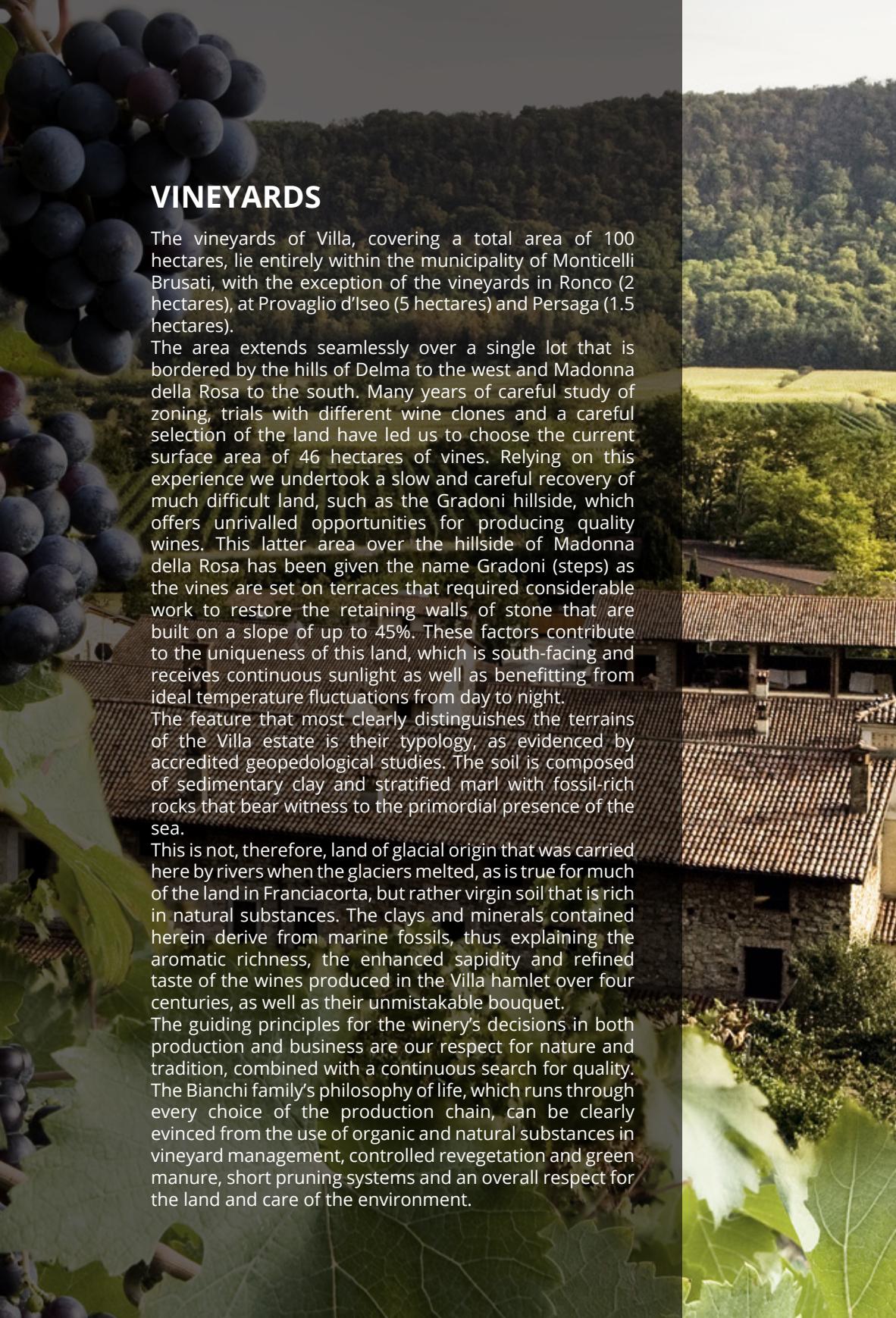
The history of Villa, an ancient hamlet set in the heart of Franciacorta and the first settlement of Monticelli Brusati, is lost in the mists of time.

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 46 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 (2 hectares), at Provaglio d'Iseo (5 hectares) and Persaga (1.5 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 46 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

In the thrilling galleries carved into the heart of the Madonna della Rosa hill, time, silence, coolness, and darkness are the essential elements of the recipe that have allowed Villa wines to establish themselves as a symbol of excellence in the world of winemaking. An exciting journey into the soul of Franciacorta, a journey that traces the different eras of the winery's construction, starting from the most recent pressing room, traveling back in time to reach the ancient cellar of the 1500s.

Since the 1960s, the Villa company has tirelessly alternated excavation and construction work to create cellars whose only visible impact from the outside were the entrance doors at the foot of the hill, with a view to sustainable development with minimal visual impact. The meticulous attention given to Villa wines led to the creation of a new 200 sqm room in 2010, which, combined with the existing rooms, gives a total area of 2700 sqm. The room, specifically designed for grape pressing, ensures optimal conditions for the soft pressing of the grapes and gently extracts the must, the essential base for the future Franciacorta DOCG.

Today, the cellar holds 1,000,000 bottles of Franciacorta DOCG in the best conditions of isotermy, due to the natural temperature of the underground, which prevents thermal fluctuations and preserves the bottles in a "religious" silence and almost total darkness. They are first stacked and later placed in pupitres to be manually turned, following the ancient tradition of remuage. In the underground cellars, adjacent to the Franciacorta galleries, rooms dating back to the 16th century reveal modern stainless steel vats, interspersed with medium-sized fine wooden barrels and a wide range of small casks for aging the renowned Villa red wines. Tradition and experience are always alive in the heart, but with a careful eye on what new techniques can offer to further enhance the quality of the product.

Heart and passion of the Bianchi family, today the winery 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 Pizzoli, 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.



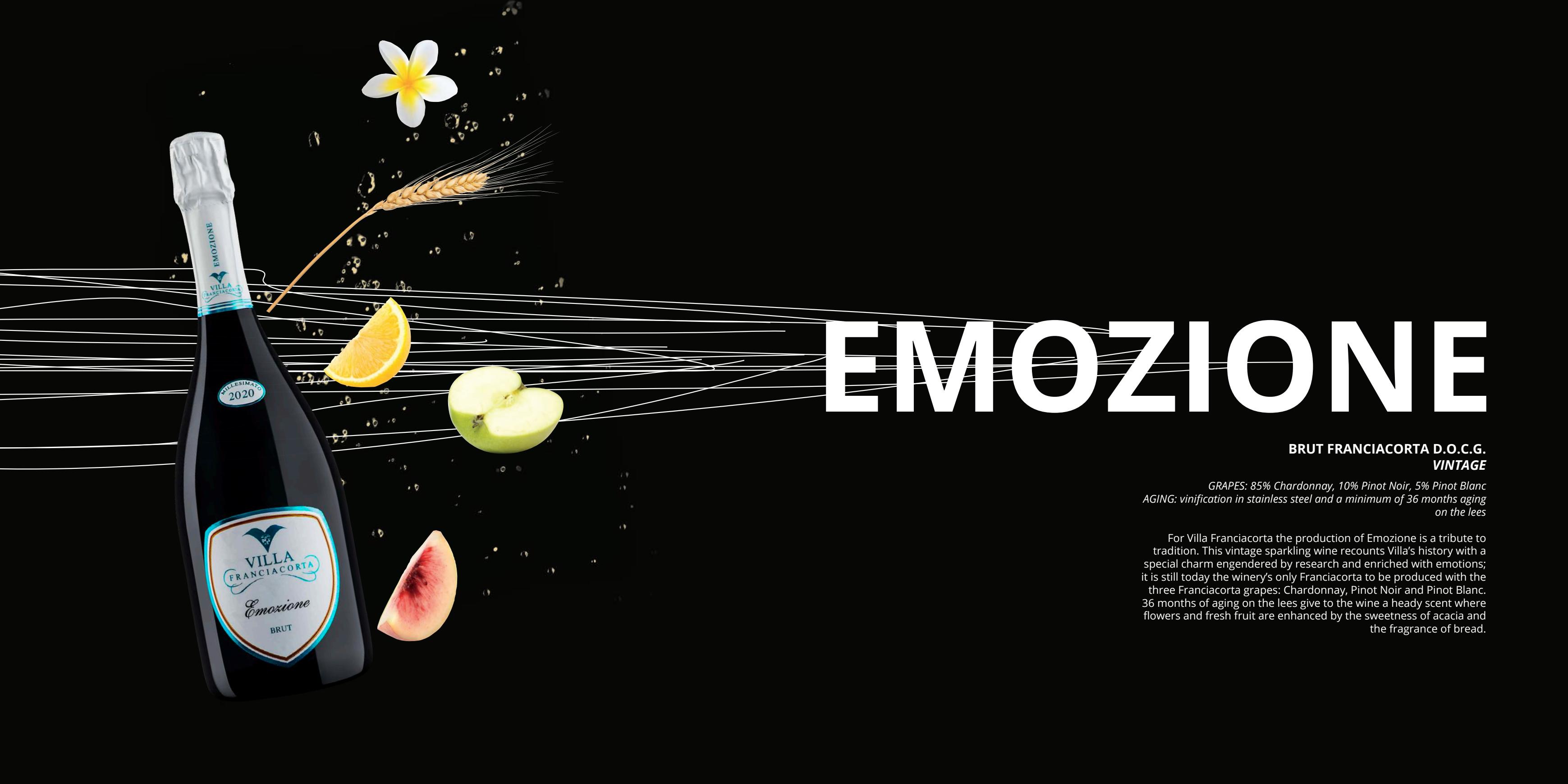


MON SATÈN

**BRUT FRANCIACORTA D.O.C.G.
VINTAGE**

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

**BRUT FRANCIACORTA D.O.C.G.
VINTAGE**

*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

**EXTRA BRUT FRANCIACORTA D.O.C.G.
VINTAGE**

GRAPES: 90% Chardonnay, 10% Pinot Noir

AGING: partially in barriques for 6 months, followed by 48 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

**PAS DOSÈ FRANCIACORTA D.O.C.G.
VINTAGE**

GRAPES: 85% Chardonnay, 15% Pinot Noir

AGING: partially in barriques for 6 months, followed by 48 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

**BRUT FRANCIACORTA D.O.C.G.
VINTAGE**

GRAPES: 85% Chardonnay, 15% Pinot Noir

AGING: partially in barriques for 6 months, followed by 48 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.

EMOZIONE UNICA



**EXTRA BRUT FRANCIACORTA D.O.C.G.
VINTAGE 2017**

*GRAPES: 50% Chardonnay, 50% Pinot Noir coming from old vineyards
and hillside crus*

AGING: 54 months aging on the lees

Unique in its kind, the color is a pale yellow with greenish hues. The nose is focused on fresh aromas, with distinct aromatic vegetal notes and intense citrusy tones. In the finish, fresh spicy aromas emerge along with hints of dried fruit. On the palate, it is vertical, with a robust and tonic acidic backbone, ensuring excellent persistence. The structure is remarkable and suitable for great longevity.

EMOZIONE 40 ANNI

**RISERVA BRUT FRANCIACORTA D.O.C.G.
VINTAGE 2008**

GRAPES: 85% Chardonnay, 10% Pinot Noir, 5% Pinot Blanc
AGING: partially in barriques for 6 months, followed by 100 months of aging on the lees.

An exclusive Franciacorta created to celebrate 40 years of single-vintage wines. This rarity, crafted in 2008, features a precious bottle and packaging. It is produced in only 2,920 bottles and is intended for true connoisseurs. A reserve resulting from a strict selection of musts from over 20 base wines from different parcels. Secondary fermentation and subsequent aging on lees for 100 months. A Franciacorta that is a true emotion for the eyes, the nose, the palate, but most of all, for the heart.





BOKÈ

ROSÉ BRUT FRANCIACORTA D.O.C.G.
VINTAGE

GRAPES: 100% 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 Rosè 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.



BOKÈ NOIR

**ROSÉ PAS DOSÉ FRANCIACORTA D.O.C.G.
VINTAGE**

GRAPES: 100% Pinot Noir

AGING: minimum of 36 months aging on the lees

A wine capable of expressing the full "Truth" of a great terroir, surprising with its intriguing freshness and remarkable harmony. This exclusive Franciacorta Rosé embodies personality, elegance, and tasting emotions rarely found. On the nose, the alternating aromas captivate: currant and raspberry, cherry and citrus, with evident mineral notes. On the palate, it is full, savory, and vibrant, with a delicate mousse that caresses the palate. A pure wine that delivers a surprising pleasure, without compromise.



BRIOLETTE

ROSÉ DEMI-SEC FRANCIACORTA D.O.C.G.

GRAPES: 50% Chardonnay, 50% 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 Rosè 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 Rosè 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.



RNA 15 ANNI

RISERVA EXTRA BRUT FRANCIACORTA D.O.C.G.
VINTAGE 2007

GRAPES: 85% Chardonnay, 15% Pinot Nero.

AGING: in barriques for 6 months and following 15 years aging
on the lees.

Majestic, slightly golden straw yellow colour, bright and crystal clear with thin and lingering perlage. The nose opens up with beautiful notes of flint alternating with slight iodine hints. Sensual touches of dried citrus fruit, liquorice, confectionery, tropical fruit. On the palate it is lively and creamy with a very thin perlage and full-flavoured and mineral notes marking the typical Villa wine-making style. This Franciacorta Nobile is a noble wine indeed, being the result of a terroir with great potential, combined with a patient and loving care.

PIAN DELLA VILLA

CURTEFRANCA D.O.C.
WHITE

GRAPES: 100% Chardonnay

AGING: In stainless steel and maceration on its skins for 48 hours,
followed by 30 months in bottle.

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 I.G.T. RED

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

*AGING: 60 months in Slavonian oak barrels, followed by 24 months of
refinement in bottle.*

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 D.O.C.
RED

GRAPES: 35% Cabernet Sauvignon, 30% Cabernet Franc, 35% Merlot
AGING: in barriques for 48 months and following 24 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.





GRAPPA DI GRADONI

VINTAGE

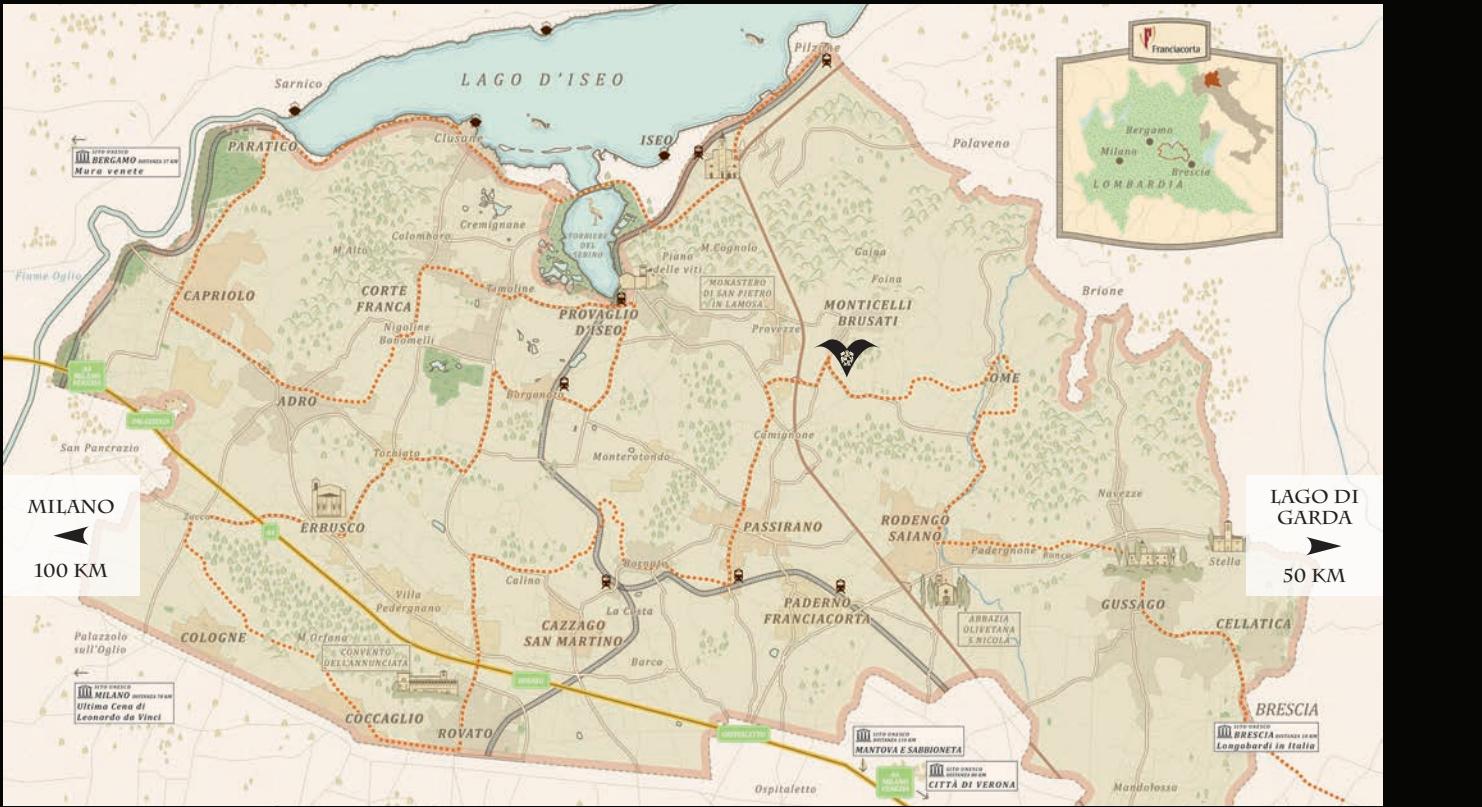
Distilled beverages traditionally encapsulate our love and respect for the fruits of the earth. The Grappa di Gradoni is distilled purely from pomace deriving from the grapes grown on the terraces on the hillside overlooking the winery. The pomace is distilled while still fresh, using the traditional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

GRAPPA DI GRADONI RISERVA



VINTAGE RISERVA

It is the most ancient of traditional distilled products of Northern Italy. It is obtained by distilling the solid part of grapes: pomace. Selected pomace obtained from freshly picked, juicy Cabernet Sauvignon, Cabernet Franc and Merlot grapes grown in the most suitable vineyards of the farm, which are arranged on stepped terraces known as "GRADONI" (literally "large steps"). Discontinuous distillation is carried out in small steam-powered cauldrons with the 'heads and tails' being separated off. Sensuous and intense, fine and elegant with notes of withered flowers, honey, red fruit jam and fine spices. Smooth, enveloping and harmonious with clear-cut hints of vanilla, liquorice, cocoa and a closing note of sweet tobacco. Very lingering, rich, complex and well-balanced. Excellent with marbled cheeses, unforgettable with foie gras, sublime as an end-of-meal drink, to be paired with dark chocolate and warm chocolate-based desserts.



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

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