



**NAME OF WINE:** 1701 Franciacorta Brut DOCG

**NAME OF ESTATE/DOMAINE:** 1701

**VINTAGE:** NV but it is a 2014

**ABV:** 12.0%

**NAME OF VIGNERON:** Marco Benedini , Adriano Zago (biodynamic consultant)

**LOCATION** (village and region): Cazzago San Martino, Franciacorta

**GRAPE/BLEND** (with %): 85% Chardonnay and 15% Pinot Noir

Minimum 30 months on lees. No dosage

**SUSTAINABLE/ORGANIC/BIODYNAMIC**

**CERTIFICATION:** Winery certified organic (2015) and Biodynamic Demeter (2016)

**SUITABLE FOR VEGETARIANS/VEGANS:** YES

**ALLERGENS (EGGS AND/OR MILK):** NO

**TASTING NOTE:** Its full palate is balanced by marked acidity. Mineral hints softened by fresh fruits and a lingering flavour of red apple.

**(LOCAL) FOOD RECOMMENDATION:** Aperitif, carpaccio of tuna or seabass, prosciutto crudo, young fresh cheeses, sushi and sashimi

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**SHORT HISTORY:** The story of 1701 is a project created by a brother and sister, who eight years ago took over one of the oldest wine properties of Franciacorta with over 300 years of history and framed by the walls of an 11th Century villa. It is a unique place and guided by the passion of a group of young entrepreneurs who wish to discover their link to ancient methods of farming. Organic certified in 2015 and Demeter biodynamic certification in 2016. Annual production c.50,000 bottles.

**(MICRO) CLIMATE:** Continental with positive influence by proximity to Lake Iseo

**TERROIR** (soil types, vine exposure etc): Moraine soils of glacial deposit rich in sand and silt

**VITICULTURE:** We work our vines according to biodynamic principles. Our aim is to support and maintain the fertility of the soil in order to obtain extremely healthy fruit from which we can produce wines of such freshness and fragrance, that are clean and elegant.

**YIELDS** (hectolitre per hectare): 55

SULPHITES<40mg/l