

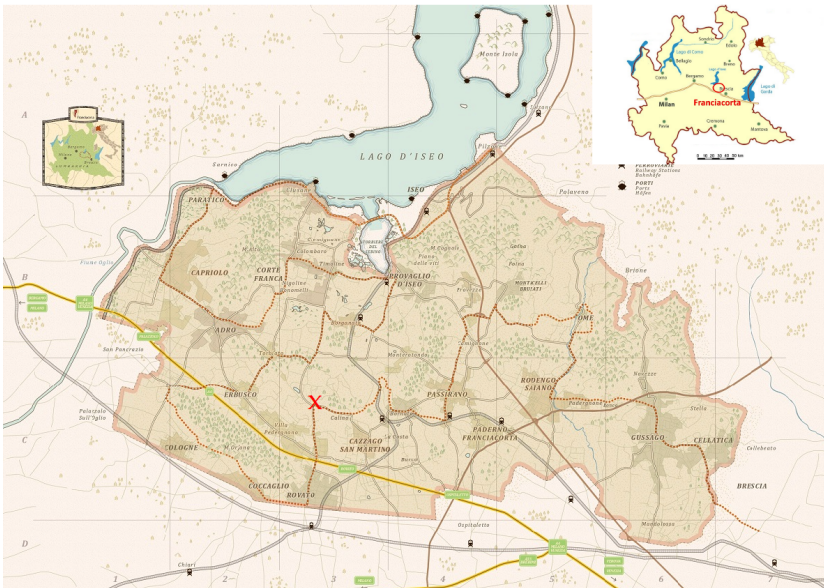
Stefano Camilucci

Anthologie Blanc Zero Dosage Millesimato

In the heart of Franciacorta, where the gentle slopes embrace the vines under the Lombardy sun, lies the essence of Stefano Camilucci — a testament to passion, heritage, and a commitment to the future. Stefano Camilucci has transformed his family's legacy into a poetic endeavor, blending tradition with innovation to craft wines that embody the soul of their terroir.

Embracing modernity without forsaking authenticity, Stefano's approach champions natural methods and purity of expression. From hand-selecting ripe, aromatic grapes to shunning additives and enhancements, every step is a tribute to the intrinsic character of Franciacorta. Here, stainless steel reigns supreme, forging the influence of barriques or tonneaux, while rigorous temperature control preserves the integrity and true character of each varietal.

"**Anthologie**," deriving from Greek roots meaning "flower" and "I gather," is a Franciacorta of exceptional quality. Crafted solely from select Chardonnay grapes' prized first fractions, it bears no added sugar dosage and ages for a minimum of 42 months. This distinguished Vintage exudes finesse, power, and elegance, making it an ideal companion for the most exquisite dishes.



Winery Location: Rodengo Saiano, Franciacorta, Lombardy

Name of Wine: Defined, a collection of artistic works

Grape(s): 100% Chardonnay

Designation: Franciacorta Zero Dosage Millesimato DOCG

Vineyard Sources: Selection of vineyards in Rodengo Saiano

Vineyard Size: 5 hectares, 200m above sea level

Age of Vines: Oldest vines up to 25 years

Soil: Moraine hills, ancient, fossil-rich soil with high levels of minerality

Skin Maceration Time: None

Fermentation & Aging:

Vinification in temperature-controlled stainless steel followed by maturation in stainless steel for 6-8 months (September to April). The wine spends a minimum of 30 months on the lees during the second fermentation followed by 6 months of further refinement in the bottle

Annual Production: 2,500 bottles each vintage

Additional Technical Information:

Sulfites (ppm) - 45-65

Filtration agents? Microfiltration

Stabilization agents? Tartaric cold stabilization

Yeast utilized - IOC 18-2007

Organic/Biodynamic? Sustainable