

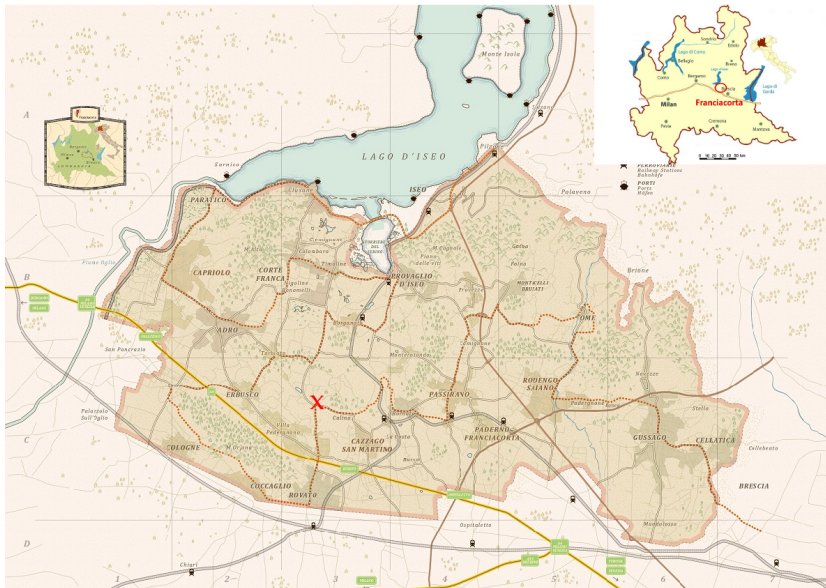
Stefano Camilucci

Ammonites Zero Dosage

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.

Ammonites, a name that re-emerges from prehistoric times, reminding us how many millions of years, almost 200, have passed since the time of these living beings, now fossils, to the present day. The absolute uniqueness of these soils, the oldest in all of Franciacorta, are home to the Camilucci vineyards from which this unique wine takes its name



Winery Location: Rodengo Saiano, Franciacorta, Lombardy

Name of Wine: *Ammonites*, an extinct cephalopod mollusk

Grape(s): Chardonnay 75%, Pinot Nero 20%, Pinot Bianco 5%

Designation: Franciacorta Dosaggio Zero D.O.C.G.

Vineyard Sources: Selection of vineyards in Rodengo Saiano, Gussago and Paderno

Vineyard Size: 5 hectares, 200m above sea level

Average age of Vines: 20 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 18 months on the lees during the second fermentation followed by 6 months of further refinement in the bottle

Annual Production: 50,000 bottles

Additional Technical Information:

Sulfites (ppm) - 45-65

Filtration agents? Microfiltration

Stabilization agents? Tartaric cold stabilization

Yeast utilized - IOC 18-2007

Organic/Biodynamic? Sustainable