

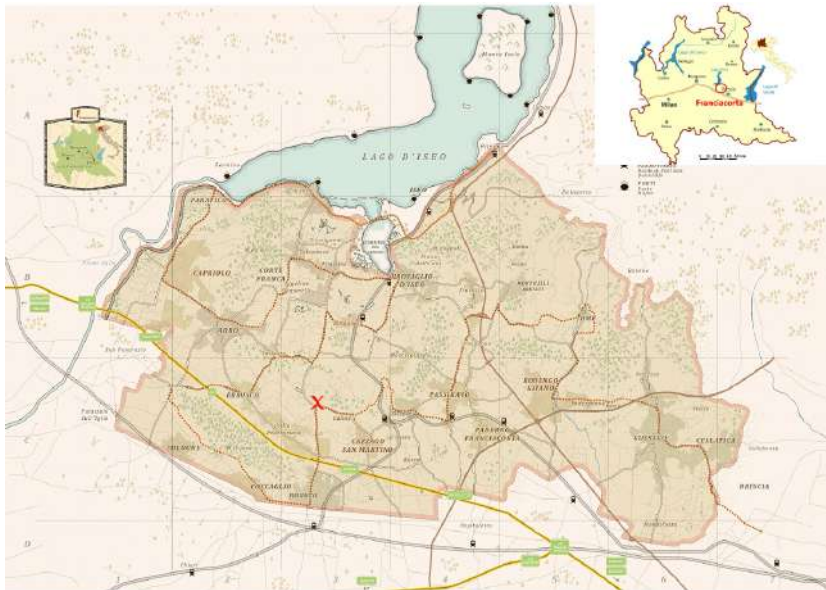
Stefano Camilucci

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

Stefano Camilucci

Ammonites Satèn

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.

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Satèn, Franciacorta's darling, is an exclusive gem born solely here. Its name, evoking the finesse of silk, embodies elegance. With Chardonnay and Pinot Blanc, it crafts delicate bubbles that grace the palate. Ammonites Satèn is a fresh, soft, fruity Brut, offering Franciacorta's unique pleasures. Ideal for refined aperitifs and delicate dishes.



Winery Location: Rodengo Saiano, Franciacorta, Lombardy

Name of Wine: Named for the style of sparkling

Grape(s): 85% Chardonnay, 15% Pinot Bianco

Designation: Franciacorta "Satèn" Brut 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 for 6-8 months (September to April). The wines spend a minimum of 24 months on the lees during the second fermentation followed by 6 months refinement in bottle

Annual Production: 15,000 bottles each vintage

Additional Technical Information:

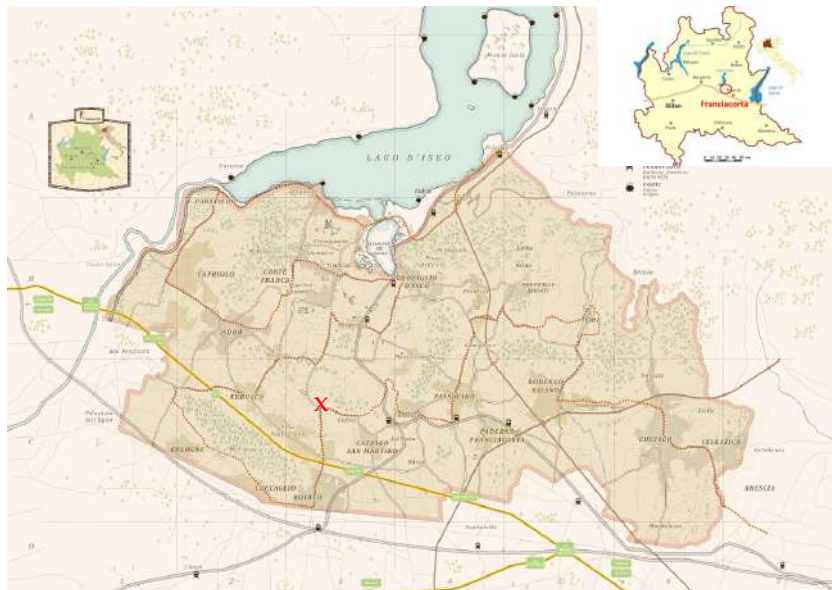
Sulfites (ppm) - 45-65

Filtration agents? Microfiltration

Stabilization agents? Tartaric cold stabilization

Yeast utilized - IOC 18-2007

Organic/Biodynamic? Sustainable



Stefano Camilucci

Ammonites Rosé 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 strong 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.

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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: Named for the style of wine

Grape(s): 100% Pinot Nero

Designation: Franciacorta Brut D.O.C.G Rosé Millesimato

Vineyard Sources: Selection of vineyards in Rodengo Saiano

Vineyard Size: 5 hectares, 200m above sea level

Age of Vines: Oldest vines up to 18 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 for 6-8 months (September to April). The wines spends a minimum of 30 months on the lees during the second fermentation followed by 6 months refinement in bottle

Annual Production: 5,000 bottles each vintage

Additional Technical Information:

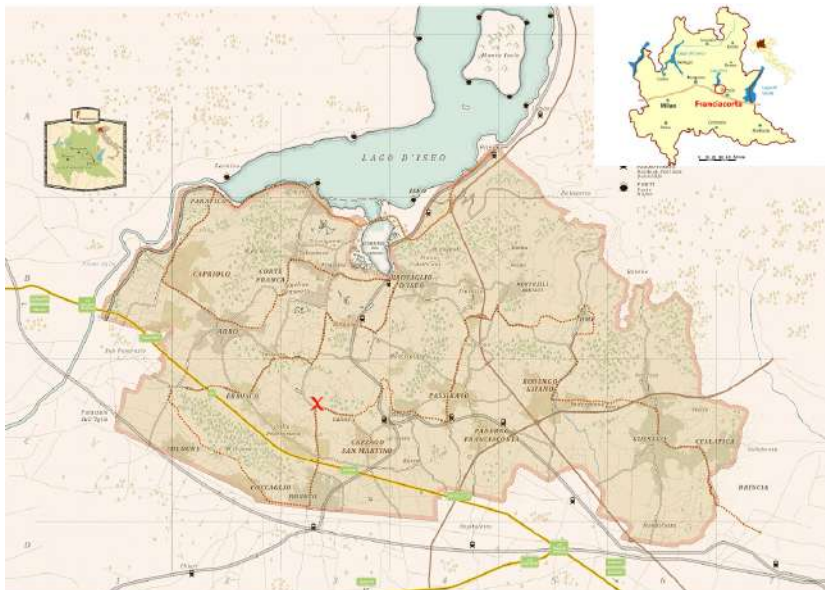
Sulfites (ppm) - 45-65

Filtration agents? Microfiltration

Stabilization agents? Tartaric cold stabilization

Yeast utilized - IOC 18-2007

Organic/Biodynamic? Sustainable



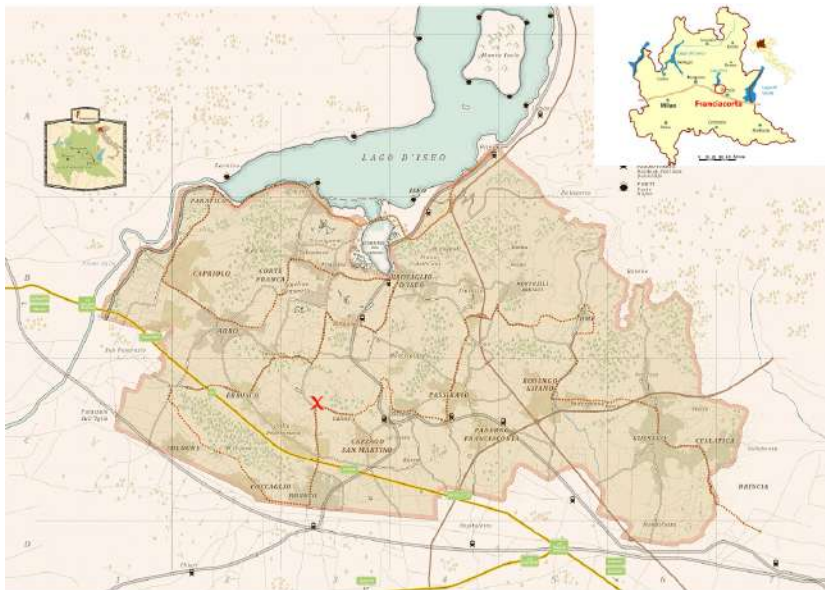
Stefano Camilucci

Anthologie Noir Zero I

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 strong 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.

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"**Anthologie Noir**," deriving from Greek roots meaning "flower" and "I gather," represents a select Franciacorta of utmost quality. Crafted exclusively from prized first fractions of Pinot Noir grape must, no added sugar dosage and matures for a minimum of 36 months on the lees. This esteemed Vintage offers a unique expression of Franciacorta—fine, fresh, intense, and pure, exuding remarkable elegance.



Winery Location: Rodengo Saiano, Franciacorta, Lombardy

Name of Wine: Defined, a collection of artistic works

Grape(s): 100% Pinot Nero

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 18 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 36 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

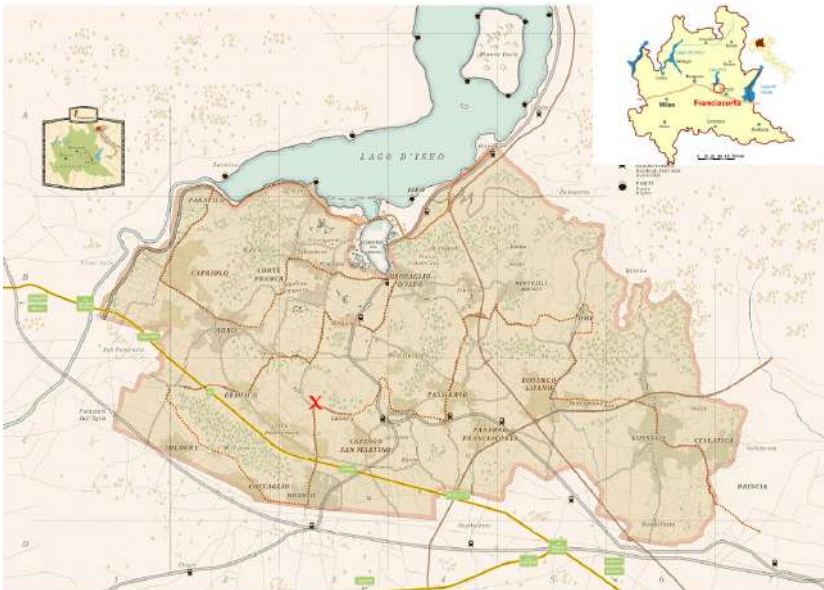
Stefano Camilucci

Anthologie Blanc Zero Dosage Millesimato

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"**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

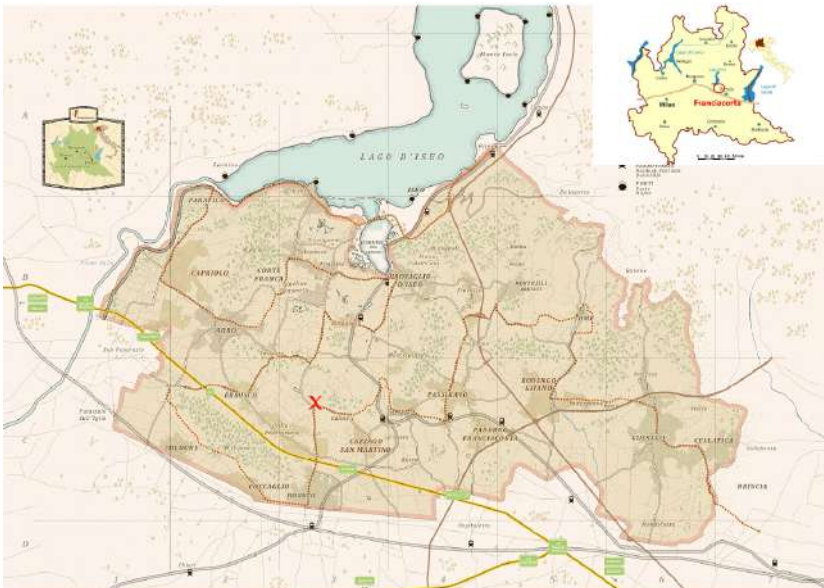
Stefano Camilucci

"ST" Franciacorta Riserva Zero Dosage

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The **"ST" series** offers remarkable Zero Dosage Franciacorta, born from selected Anthologie Blanc aged longer on the lees and a late disgorgement. Matured for a minimum of 120 months, it embodies uncompromising refinement and exclusive complexity. Made solely from selected Chardonnay grapes, it offers intense, full-bodied flavors in strictly numbered releases, ideal for both food pairing and solo enjoyment.



Winery Location: Rodengo Saiano, Franciacorta, Lombardy

Name of Wine: ST signifies "late disgorgement" in Italian

Grape(s): 100% Chardonnay

Designation: Franciacorta Zero Dosage Riserva 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 120 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

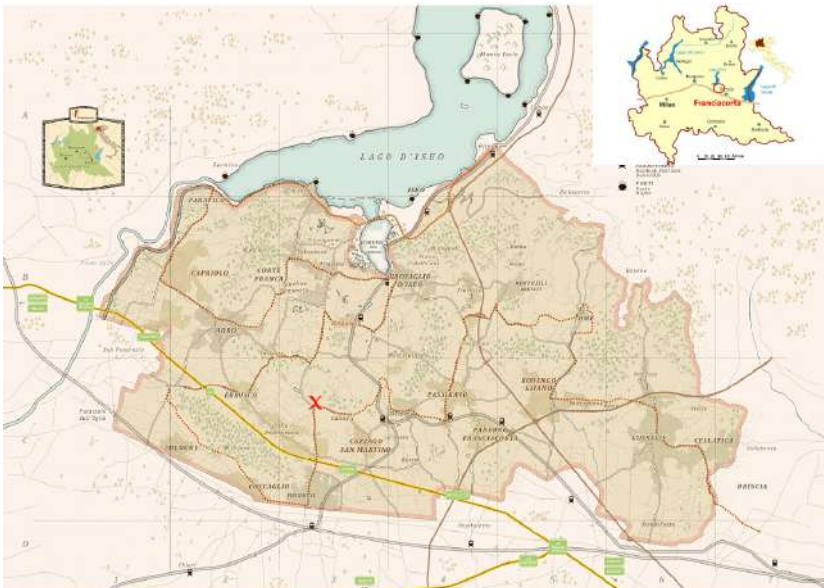
Stefano Camilucci

'Perpétuelle' Zero Dosage

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"Perpétuelle" redefines Zero Dosage Franciacorta, marrying the best Anthologie Blanc selections from previous years in a perpetually renewed cuvée. Aged for at least 36 months, it's a limited release (series 14-16), showcasing the elegance and intensity of reserve Chardonnay wines. With each new vintage, it evolves into a more complex, harmonious blend



Winery Location: Rodengo Saiano, Franciacorta, Lombardy

Name of Wine: "perpetually" renewed cuvée every release

Grape(s): 100% Chardonnay

Designation: Franciacorta Zero Dosage Riserva 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 wines spends a minimum of 24 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