

Muratori's Millé Franciacorta Extra Brut Millesimato

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There is one detail that captures Muratori's trajectory well: a winery founded in 1999 by a family with roots in the textile industry, which in just over twenty years has established itself as one of the most interesting and dynamic players in Franciacorta. Not an inherited legacy, but a project built from scratch: the 60 hectares of vineyards – spread across the territory's different vocational units – were entirely planted by the family, as was the large winery built in the early 2000s. A story of vision and patience, in a sector where, as the owners themselves like to say, success takes decades, not years.

The next leap forward, the one that catapulted the winery to a higher level, came in 2020. That was the year the collaboration with Riccardo Cotarella, one of the most

authoritative winemakers in the world, began. This was no mere restyling: Cotarella brought to the cellar an almost obsessive precision, from grape harvesting to pressing fractions, and contributed to a new product line whose debut was previewed at Vinitaly 2023. The result is a sharper, more elegant identity, perfectly consistent with the principles of cleanliness, finesse and selection that have always guided the winery. It is, in every sense, the innovative face of Franciacorta.

It is born from a strict selection of Chardonnay grapes alone, with particular attention to hillside plots near the lake, where the grapes achieve their finest richness. The selection continues in the cellar with the choice of only the noblest pressing fractions, those best suited to a long ageing on the lees (at least 36 months in bottle). For Muratori, Millesimato means precisely this: structure alongside great finesse, complexity always held in balance by elegance.

For the 2021 vintage, Muratori opted for an Extra Brut dosage: a deliberate choice, reflecting the desire to express the grapes and the territory with even greater fidelity, conveying with precision the pedoclimatic identity of the appellation and the unique character of the vintage. Because for Muratori, Millesimato means exactly this: structure alongside exceptional finesse, complexity always held in balance by elegance.

In the glass it shows a straw yellow with greenish reflections, a delicate and continuous perlage. The nose is clean and fragrant, playing on white flowers and white peach, with that citrusy, luminous quality that makes it immediately inviting. On the palate it captures the essence of its character: crisp and flavourful, yet at the same time enveloping and creamy, with a fresh, savoury and persistent finish. The 36 months on the lees are felt in the creaminess and depth, without ever weighing down a sip that remains agile and highly drinkable.

We tasted it in this early summer preview, during an aperitivo dinner featuring raw fish crudités, and it was simply fantastic. The citrusy freshness and fine perlage of the Millé accompanied the sweetness and delicacy of the raw fish with effortless grace, while the savoury finish cleansed the palate with every bite, immediately inviting the next sip. A pairing that felt almost natural – one in which the wine never overshadows the fish but enhances it, delivering freshness and that creamy touch that makes everything more indulgent.

Company Profile

We are a family strongly rooted in the Franciacorta area. Since 1999 we have brought our passion to the production of wines that reflect the values and identity of our history. We have chosen to enhance the family, the product and our history without denying what has been done so far. Like a sculptor we set about roughing out the excess, in search of the essential. And here then the fundamental role of the Family emerges, the true starting point, the essence of the cellar. So Villa Crespia becomes Muratori: Muratori becomes the name of the new course. “Villa Crespia” does not disappear, but the physical place remains, the estate where our company is located and where the wine is born.

MURATORI

Via Valli, 31 Adro, BS 25030 IT

accoglienza@muratoriwine.it – [+39 030 7451051](tel:+390307451051)

<https://muratoriwine.it>

