



## **FRANCIACORTA WINES PART OF THE AMERICAN "NATIONAL FOOD AND BEVERAGE FOUNDATION" WINE AND SPIRITS COLLECTION**

### **Los Angeles. May 15th 2018**

For the first time an Italian wine has been included in the official national American library of wine and spirits, held by the National Food and Beverage Foundation. And it will be Franciacorta. Five bottles of the Italian metodo classico sparkling wine have been donated to the collection after the first wine educational at the Pacific Food and Beverage museum branch in Los Angeles.

"We are transferring part of the spirits collection from the Southern Food and Beverage Museum to the Pacific FAB branch - explains **Philip Dobard, vice president of the National foundation and President of the Pacific FAB**-. Franciacorta will be the first Italian wine to be added to the library, since we plan to build a new special section dedicated to unique wines and terroirs".

"I was honoured to host the first wine educational in the Pacific FAB Museum location and even more proud that it was dedicated to Franciacorta - says **Laura Donadoni, wine journalist and Franciacorta USA Brand Ambassador** -. we are pleased to have started this wine program with such a prestigious American association. Franciacorta deserves more attention and credit for the high quality of the wines and the unbeatable value for money in the luxury sparkling wine category".



## More on FAB



The National Food & Beverage Foundation is a nonprofit educational and cultural organization dedicated to the discovery, understanding and celebration of food, drink and its related culture and folklife in America and the world.

The [Pacific Food & Beverage Museum](#) (PacFAB), a division of the nonprofit [National Food & Beverage Foundation](#) (NatFAB), showcases the work of those who have shaped, and continue to shape, our nation's cuisine and illustrates the rich culinary traditions of California, the American West, Pacific Rim, and beyond. Led by Director Tracey

Mitchell, the Los Angeles-based PacFAB takes an expansive and inquisitive approach to its programs, examining the past, present, and future of food and drink. NatFAB's growing West Coast operations, the home of Nitty Grits Media, feature gallery exhibitions, curated dinners, mixology seminars, film, television, and radio development, and other programs.

The [Pacific Food & Beverage Museum](#) (PacFAB) has been offering culinary talks, mixology seminars, and curated dinners to the residents of Southern California since the summer of 2013. Now, PacFAB, also home to The Museum of the American Cocktail's (MOTAC) Los Angeles Collection, has a home of its own, in which showcases the work of those who have shaped, and continue to shape, our nation's cuisine and illustrate the rich culinary traditions of California, the American West, Pacific Rim, and beyond.

Led by President Philip Dobard, Director Tracey Mitchell, and Board Chairman Adam Fleischman, PacFAB operates a permanent gallery in the San Pedro district of Los Angeles. San Pedro, owing to its history as a US point of entry for immigrants from all over the world, is home to a rich and deeply textured culinary tapestry. Home to the Port of Los Angeles, the district continues to welcome newcomers from afar and to incorporate new traditions.



## More on Franciacorta



Franciacorta is a sparkling wine produced in the Province of Brescia in Lombardy, in northern Italy. Since 1995 the sparkling wines of this region have held DOCG status, the most prestigious wine classification in Italy. Franciacorta is produced from grapes grown within the boundaries of the territory of Franciacorta, a compact area resembling a large amphitheater with Lake Iseo forming its

northern boundary with chains of hills extending both east and west of the lake forming its eastern and western boundaries.

The proximity of Lake Iseo moderates the climate while the surrounding hills protect the region from wind and frost. Over six different soil types have been identified in the region, however, the majority of the soils are morainic and were laid down by glaciers that formed the lakes and valleys thousands of years ago.

Chardonnay dominates the planting in the region, while Pinot Nero and, to a lesser extent Pinot Bianco, play a supporting role in the wines. All the wines undergo their second fermentation in bottle and benefit from an extended period of ageing in bottle prior to release, exceeding the requirement for Champagne for all categories from non-vintage blends to single vintage bottlings.

For additional information about Franciacorta visit the [Franciacorta website](http://www.franciacorta.com).