



BERLUCCHI CELLARIUS ROSÉ



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Technical data

Wine type	<ul style="list-style-type: none">• VSQ (Quality sparkling wine).• Brut Rosé, produced according to the classic method, by judiciously complementing the finesse of Chardonnay with the structure characteristic of Pinot Noir.
Growing area	A cuvée from a rigorous selection of grapes sourced from select DOC vineyards in exceptional areas of Franciacorta (near Brescia), Trentino (Berlucchi Press House at Lavis, near Trento), and the Oltrepò Pavese (Berlucchi Press House at Casteggio, near Pavia).
Grapes	The components of the cuvée will vary slightly from year to year; on average, the blend is composed of 45% Chardonnay and 55% Pinot Noir. Vinification includes a brief maceration on the skins.
Grape yield	Varies according to vineyard source, between 80 to 100 q. of grapes/hectare.
Vinification	The clusters are handpicked into 18-kg., shallow boxes in order to ensure that the grapes arrive in absolutely perfect condition at the Press House. The clusters are loaded into specialised presses and undergo a light, very slow pressing in order to extract free-run juice, the finest part of the grape content. These presses also make possible a precise fractioning, or quality-level selection, of the must through all the phases of operation. The alcoholic fermentation, carried out with cultured <i>Saccharomices Bayanus</i> yeasts, specifically selected to maximise the aromatic compounds from the grapes, takes place in temperature-controlled stainless steel tanks.
Year	The label bears the harvest year of the grapes that have been blended to create the base wine for the sparkling wine cuvée.
Maturation	<i>Tirage</i> , for second fermentation in the bottle, takes place in the spring after harvest, followed by at least 30 months' ageing sur lie; after disgorging, the wine is given two further months' bottle-ageing before release.
Sweetness level	Brut
Sizes available	Bottles of 0,75 l.

Sensory characteristics

Appearance	Soft, velvety mousse, that forms a leisurely bead of pinpoint bubbles and a lingering crown.
Colour	Pale salmon-pink, which varies according to the vintage, due to the different ripeness levels of the phenolic compounds in the Pinot Noir.
Bouquet	Elegant notes of wild berry-fruit and other ripe fruits, well melded with subtle nuances of yeast and crusty bread. Heady, warm quality from the brief maceration of Pinot Noir on the skins during vinification.
Palate	Refined and elegant, exhibiting exceptional acidity and body; overall, a judiciously balanced roundedness.
Serving suggestions	Recommended for enjoyment throughout a meal. Will complement charcuterie, full-flavoured first courses, meats, and even fully aged cheeses; can be at its best when paired with shellfish. Women's favourite aperitif wine.
Serving temperature	8 °C

Some key analytical levels

ALCOHOL	12,5% vol	TOTAL DRY EXTRACT	20 g/l
RESIDUAL SUGAR	7 g/l	pH	3.10
TOTAL ACIDITY	7,5 g/l	PRESSURE	6 bars

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