


Guido Berlucchi
BERLUCCHI
FRANCIACORTA



BERLUCCHI VINTAGE 2019
Franciacorta Millesimato

GRAPES: Chardonnay (80%) and Pinot Noir (20%), grown in the finest estate vineyards, many of them planted to high densities.

HARVEST PERIOD: Second and last third of August.

VINEYARD YIELD: 9,000 kg of grapes/hectare, with 40% yield in must, equivalent to 4,800 bottles/hectare.

VINIFICATION: The clusters are given a gradual, gentle pressing, yielding multi-quality fractions of must. Fermentation is in stainless steel, then the finest lots of wine mature 6 months sur lie in oak barrels.

MATURATION: The cuvée is assembled, in the spring following the harvest, with base wines 100% of the same growing year. The wine re-ferments and matures sur lie in the bottle for a minimum of 30 months, followed by a further 3 months after disgorging.

DOSAGE: Brut.

SIZES: 750ml. bottle

SENSORY PROFILE:

APPEARANCE: Generous, soft mousse with a delicate, long-lingering bead.

COLOUR: Intense straw yellow, with impressive heritage-gold highlights.

BOUQUET: Pronounced, lengthy, and multi-layered, redolent of ripe, candied melon and apricot that meld into chantilly crème.

PALATE: An elegantly-structured palate exhibits magisterial balance between the roundedness classic to an evolved wine and the crisp grip of a prominent acidity.

SERVING SUGGESTIONS: Partners well with all the dishes of a meal, since it heightens the flavours of antipasti, first courses of rice and pasta, poultry and veal, lighter fish, and even aged cheeses.

SERVING TEMPERATURE: 10 - 12 °C.

DATA AT DISGORGING:

Alcohol 12.5% - Sugars: 6,0 g/l

Acidity 6.50 g/l - pH 3.25.

INITIAL VINTAGE: 1987