

FRANCIACORTA

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BERLUCCHI



BERLUCCHI '61 NATURE 2011

Franciacorta Millesimato

GRAPES: Chardonnay (70%) and Pinot Nero (30%), from estate vineyards in Arzelle, Rovere, San Carlo and Ragnoli; all planted to high density (10,000 plants/hectare).

HARVEST: middle ten days in August 2011.

YIELD: 9,500 kg of grapes per hectare, with a must yield of 30%, equivalent to 3,800 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters and fractioning of must; alcoholic fermentation in steel tanks with maturation of the best lots in oak barrique, left to age for 6 months sur lie.

MATURATION: assemblage of the cuvée in the spring following harvest, using only the wines of that vintage. Bottle fermentation and maturation sur lie for a minimum of 5 years, followed by another 6 months after disgorgement.

DOSAGE: pas dosé

SIZES AVAILABLE: standard bottle 750 ml
magnum 1500 ml

SENSORY CHARACTERISTICS:

APPEARANCE: plentiful creamy mousse with a fine, lingering cordon; subtle, delicate perlage.

COLOUR: vibrant straw-yellow with light coppery nuances.

BOUQUET: layered, expressive nose profile, showcasing a crisp mineral note fusing with delicate hints of citrus, yellow-fleshed fruit and white bread.

PALATE: the wine displays lively, zesty acidity sustained by an enfolding body and excellent persistence that weave a dynamic and taut mouth.

PAIRINGS:

a vintage to be enjoyed with all courses of the meal, a pleasing companion for flavoursome appetizers and mains of fish, white meat, and medium-mature cheese.

SERVING TEMPERATURE: 8-10 °C

ANALYTICAL DATA:

ABV 12.5%; residual sugar
Total acidity 7.80 g/l; pH 3.10.

FIRST VINTAGE PRODUCED: 2009

TECHNICAL DETAILS

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IN THE ROWS

The grapes used for Berlucchi '61 Nature 2011 come from estate vineyards located in the municipal areas of Corte Franca and Provaglio d'Iseo: Arzelle, Rovere and San Carlo (planted to Chardonnay), and Ragnoli (planted to Pinot Nero). On average the vines are 20 years old and hence perfectly mature to provide Millesimato grapes.

Vineyards are planted to very high density - 10,000 plants per hectare - with permanent spurred cordon training and farmed with an environmentally-friendly approach.

Soils are an important aspect: the Arzelle vineyard is on deep glacial terrain endowing the base wines with excellent structure, while the soil at San Carlo and Rovere consists of fine sediment, guaranteeing them appreciable acidity and freshness. Overall balance is provided by the grapes from the Ragnoli vineyard, of fluvial-glacial origin.

High-density planting enhances the varietal traits of the grapes, in terms of both phenolic and technological maturity.

Phenolic maturity means grapes are ripe in terms of polyphenols and varietal aromatic precursors, which translates into considerable aromatic and structural potential. Technological maturity refers to the sensory features desired in a Franciacorta base wine: good acidity and a low pH, to guarantee significant ageing potential.

HARVEST

Spring was rather warmer than the historical average for the period, while summer was cool and rainy, ensuring an ideal alternation of warm days and cool nights. Regular but never excessive rain ensured the grapes were impeccably healthy. Slow ripening, accompanied by mild temperatures and good day-night temperature ranges meant an excellent basis for a harvest of excellent grapes and equally excellent wines, with superb acidity and stunning body. The scenario was that of an especially brilliant vintage with outstanding cellar prospects.

IN THE CELLAR

The grapes were hand-picked when perfectly ripe in the middle ten days of August 2011. The 18kg crates containing the grapes were quickly taken to the cellar and placed inside special tilted presses designed for slow, gradual pressing of the grapes with immediate separation of the juice.

The wines selected for Franciacorta '61 Nature 2011 are exclusively from the first pressing, what is called free-run must, which yielded 30 litres per 100 kg of grapes this year.

The musts were immediately cooled to 10 °C and stored in small tanks overnight to achieve perfect settling. At the end of this process the must was perfectly clear and pure, and in the best conditions for starting alcoholic fermentation in stainless steel tanks at controlled temperature to preserve the fragrances released during the process.

At the end of the first fermentation, the wine was moved to tanks, preserving the fine lees to allow sur lie maturation to develop enhanced body and complexity. Meanwhile, part of the best base wine was placed in once- or twice-used barriques for the same type of maturation, during which the oak enhances the sensory profile. To preserve the wine's grip and allow the fruitiness full rein, there was no malolactic fermentation. After 5 years of maturation sur lie and at least 6 months resting after disgorgement, Berlucchi '61 Nature 2009 is ready to taste.

SENSORY PROFILE

On the palate Berlucchi '61 Nature 2010 displays the purest possible expression of the terroir: the fleshy juiciness of Chardonnay combined with the mineral nature of Pinot Nero. In addition, since there is no sugar-syrup dosage, the wine is the truest expression of the growing area's most natural, forthright spirit. Expressive, complex aromas and a linear, lingering palate make this a Millesimato with astounding dynamic balance.



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