

FRANCIACORTA  
  
*Guido Berlucchi*  
**BERLUCCHI**



**CUVÉE IMPERIALE BRUT**

**Franciacorta**

**GRAPES:** Chardonnay (90%) and Pinot Nero (10%), from the best vineyards in the 19 municipal areas of Franciacorta.

**HARVEST PERIOD:** mid-August to early September.

**YIELD:** 9,500 kg of grapes per hectare with 60% must yield, equivalent to 7,600 bottles per hectare.

**VINIFICATION:** gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats.

**MATURATION:** assemblage of the cuvée in the spring following harvest, with the addition of 10% reserve wines from previous vintages. Second fermentation in the bottles and maturation sur lie for a minimum of 18 months followed by an additional 2 months after disgorgement.

**STYLE:** Brut.

**SIZES AVAILABLE:** half bottle 375 ml, standard bottle 750 ml, Magnum 1.5 l, Jeroboam 3 l.

**SENSORY CHARACTERISTICS:**

**APPEARANCE:** soft generous mousse with fine, lingering bead.

**COLOUR:** straw-yellow with subtle greenish hues.

**BOUQUET:** rich and lingering and complex with floral and fruit notes, and subtle fragrance of yeast and crusty bread.

**PALATE:** clean-cut and full-bodied with appealing, emphatic fruity notes and fine acidity.

**PAIRINGS:** an ideal aperitif as well as with starters, and dishes based on fish, rice, pasta, white meats, full-flavoured fish and fresh cheeses.

**SERVING TEMPERATURE:** 6-8 °C.

**ANALYTICAL DATA:**

Alcohol 12.5% Vol, residual sugar 8g/l, total acidity 7g/l, pH 3.15.

**FIRST VINTAGE PRODUCED:** 1961