

FRANCIACORTA

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CUVÉE IMPERIALE DEMI SEC

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: Demi Sec.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: soft generous mousse with fine, lingering bead.

COLOUR: straw-yellow with subtle greenish hues.

BOUQUET: full, appealing and refined, releasing delicious notes of petits fours, acacia and lime blossom.

PALATE: lightly sweet, well rounded and harmonious, complemented by a crisp acidity.

PAIRINGS: ideal with desserts, biscuits, all kinds of cakes, fruit and jam pastries, fresh fruit cups.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12% Vol, residual sugar 40g/l, total acidity 7g/l, pH 3.15.

FIRST VINTAGE PRODUCED: 1995