

FRANCIACORTA  
  
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**BERLUCCHI**



## 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