

FRANCIACORTA

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BERLUCCHI



CUVÉE JRE EXTRA BRUT

Franciacorta Riserva

GRAPES: Chardonnay (62%) and Pinot Nero (38%), from the Quindicipiò and Arzelle vineyards at Borgonato di Corte Franca.

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: the basic wines were matured in steel vats to preserve their freshness. The Pinot Nero underwent cold maceration on the skins overnight.

MATURATION: after 7 years sur lie, a dosage of 2g/l were added on disgorgement to leave room for the wine's own impressive personality.

STYLE: Brut.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

With feminine colour, and complex austere features, only 3,980 bottles of Cuvée J.R.E. No. 3 are produced in clear glass that enhances the coppery hues.

COLOUR: the lively orange nuances, like alkekengi berries, are seductively alluring in the flûte.

BOUQUET: rich and complex with generous red berry fruit and pleasant evolved sensations.

PALATE: rounded, full-bodied and lingering with harmoniously blended acidity.

PAIRINGS: delicious as an aperitif, ideal 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: 2015