

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



PALAZZO LANA EXTRÊME 2008
Franciacorta Riserva

GRAPES:

100% Pinot Nero grown in two Berlucchi-owned, high planting density vineyards in Borgonato: the hillside Quindicipiò, and Brolo, overlooking Palazzo Lana Berlucchi.

HARVEST PERIOD: middle ten days of August.

YIELD: 8.000 kg of grapes per hectare with 30% must yield, equivalent to 3.200 bottles per hectare.

VINIFICATION: made from free-run must, obtained by gentle, gradual pressing; alcoholic fermentation in stainless steel vats. Small lots are then transferred to oak barriques where they mature sur lie for 6 months.

MATURATION: assemblage of the cuvée in the spring following harvest with only wine from that specific vintage, selecting only the finest lots. Second fermentation in the bottles and maturation sur lie for a minimum of 7 years followed by an additional 6 months after disgorgement.

STYLE: Extra Brut.

SIZES AVAILABLE: standard bottle 750 ml, Magnum 1.5l.

SENSORY CHARACTERISTICS:

APPEARANCE: lavish mousse with long-lasting cordon and fine bead.

COLOUR: rich, copper-tinged straw-yellow.

BOUQUET: broad and generous with hints of tropical fruit, peaches, candied orange peel and crusty bread.

PALATE: displays exceptional freshness, crisp flavour and structure with harmonious acidity and mineral notes, making the wine extremely lingering and long-lived.

PAIRINGS: perfect throughout the meal, pairing beautifully with flavoursome starters, fish dishes, white meats and medium-aged cheeses.

SERVING TEMPERATURE: 10-12 °C.

ANALYTICAL DATA:

Alcohol 12% Vol, residual sugar 2.0g/l, total acidity 8.00g/l, pH 3.00.

FIRST VINTAGE PRODUCED: 2004