



BERLUCCHI '61 NATURE ROSÉ 2013

Franciacorta Millesimato

GRAPES: 100% Pinot Noir from the estate vineyards of Ragnoli, Quindicipiò, and Gaspa, all planted to a high density of 10,000 vines per hectare.

HARVEST PERIOD: Final third of August 2013.

VINEYARD YIELD: 8,200 kg of grapes per hectare, with a yield in must of 35%, equivalent to 3,820 bottles per hectare.

VINIFICATION: Gentle, gradual whole-cluster pressing, yielding must fractions, for the Pinot Noir vinified as a white wine; for the Pinot Noir vinified as a rosé, cryomaceration of the grapes for 24 hours, followed by gentle pressing. The musts ferment in stainless steel, and the new wines mature sur lie for six months. A small amount of Pinot Noir undergoes a seven-day, red-wine fermentation and maceration.

MATURATION: Assemblage in the following spring of the cuvée, exclusively from the same vintage year, followed by a secondary fermentation in the bottle and maturation sur lie for a minimum of five years, then an additional 6 months in the bottle after disgorgement.

DOSAGE: Zero dosage.

SIZES: 750ml bottle.

SENSORY PROFILE:

APPEARANCE: Creamy, rich mousse, with a slender, sinuous bead of pin-point bubbles ending in a pale, long-lasting crown in the flute.

COLOUR: Peach-blossom pink shot through with coral.

BOUQUET: Complex and fragrant, with ripe cranberry interwoven with delicate citrus, enfolded by an intriguing minerality.

PALATE: The palate is exceptional for its magisterial balance between velvety roundedness, fruit of the wine's lengthy sur lie maturation; the crisp acidity and minerally edge provided by the Pinot Noir vinified as a white; and the delicate suite of tannins that emerged from the maceration.

SERVING SUGGESTIONS: This vintage-dated Franciacorta is delicious throughout a meal: with impressive antipasto presentations, and with main courses of fish, veal and poultry, and medium-aged cheeses.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol 12.5%; Residual sugar: trace;

Total acidity: 6.90 g/l; pH 3.16.

FIRST VINTAGE PRODUCED: 2011

TECHNICAL DETAILS

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VINEYARD

The grapes that yield Berlucchi '61 Nature Rosé 2013 are grown in estate vineyards planted exclusively to Pinot Noir: Ragnoli, Quindicipiò, and Gaspa, all in the township of Corte Franca. All average 20 years old, and are thus ideally mature for producing grapes for a vintage-dated Franciacorta. The vineyards are laid out at a very high density of 10,000 vines per hectare, trained to the spurred cordon system, and managed in strict accord with principles of low-environmental impact. Soil profiles are another crucial element. The Ragnoli vineyard's fluvio-glacial soils are well-suited to white-wine fermentation and contribute to the wine's minerality and overall balance of components, while Quindicipiò lies on a breezy mid-hillslope site in shallow, loose, morainic-derived soils with abundant pebble admixture; the vine-rows, oriented east-west, are perfectly sited, producing healthy, sound grapes in a perfect phenolic-physical balance ideal for rosé vinification. The Gaspa vineyard, lying in shallow morainic soils rich in pebbles, produces ripe, rich, concentrated grapes perfect for pre-fermentation maceration.

The high vineyard density makes its influence felt by heightening the varietal characteristics of the grapes, which becomes evident in both their phenolic and physical ripeness. In the first case, ripe polyphenols and aromatic precursors translate into impressive structure and aromatic complexity, while in the latter case, high acidities and low pH levels ensure outstanding flavour profiles and longevity in Franciacortas.

HARVEST

Budbreak occurred slightly late in 2013, around mid-April. Up to the very first instances of budbreak, the year revealed itself the rainiest and coldest season over the last ten years; those conditions prolonged dormancy, even in areas normally early-developing, all of which led to a more or less simultaneous budbreak over all of Franciacorta, once the weather warmed somewhat. 24 and 25 May experienced an unusual and sudden plunge in temperatures, as low as 5°C at night and no higher than 13°C during the day.

Alternating temperatures, as well rainfall during flowering, caused a slow, difficult fruit-set in some areas, which in turn reduced the crop load, though with an eventual rise in grape quality.

Harvest activities began hesitantly around 25 August and continued through mid-September. The ripening process was notably slow, extending into a period when warm days were just a fond memory and day-night temperature differentials became more accentuated, conditions, however, that held promise of wines of outstanding quality, both in terms of analytical data as well as aromatic components.

WINEMAKING

61 Nature Rosé 2013 represents "all the colours of Pinot Noir," since it is the fruit of three very different expressions of this noble grape. For vinification as a white wine, the Pinot Noir grapes are placed in a specialised inclined-plane press, designed for a gradual, gentle pressing of the whole clusters, with immediate separation of the juice. The base wines selected for the '61 Nature Rosé 2013 were made exclusively from the very first press fractions, called the free-run must, which in 2013 was 30 litres for every 100kg of grapes. The rosé vinification required the removal of the berry from the cluster stem (the only instance approved by the Production Code); the berries then go into special hermetically-sealed presses for a cryomaceration of about 25 hours, after which they are gently pressed. Under the influence of cold and an oxygen-free environment, the colour pigments in the grape skin transfer into the juice, turning the must an intense pink. The musts that emerged from these two processes were then chilled to 10°C and put into small tanks overnight to provide a thorough gravity-settling of the sediment; the results were limpid, clean musts ready for fermentation. These took place in temperature-controlled stainless-steel tanks designed to preserve the aromas released during the fermentation. As soon as the fermentation was complete, the freshly-made wine was transferred, along with its fine sediment, to another tank, where the wine matured in contact with the spent yeast (*sur lie*), which imparts increased structure and complexity to the wine. The wine did not go through the malolactic fermentation, in order to preserve its "sensory tautness" and rich fruit. For the red-wine fermentation of the grapes from the special parcel in the Gaspa vineyard, the clusters were quality-inspected with particular care and the berries were removed from the stems. During the first two days of the fermentation, the temperature was kept around 12°C to heighten fruit aromas, then it was allowed to rise naturally to 25°C; after fermentation, the wine remained on the skins an additional five days to optimise colour extraction. The expert assembling of these three individual expressions of Pinot Noir into the final cuvée created the "squaring of the circle," or the harmonisation of crisp acidity, velvety roundedness, complex aromatics, and elegant finesse. After five years' maturation *sur lie*, and a minimum of six months' further bottle-ageing after disgorgement, '61 Nature Rosé 2013 was ready for release.

SENSORY PROFILE

In the glass, '61 Nature Rosé 2013 conveys the very quintessence of Pinot Noir grown in Franciacorta and the perfect marriage of its kaleidoscopic nuances. Further, since it was not given the "cosmetic touch" of a syrup dosage, it expresses in its purest form the soul of its growing area. Its complex, eloquently-expressive nose, rich, heady flavours, and its near-endless linearity on the palate give this Franciacorta Millesimato its impressive character and longevity.



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