

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



BERLUCCHI VINTAGE 2016

Franciacorta Millesimato

GRAPES: Chardonnay (70%) and Pinot Nero (30%), from the best Berlucchi estate vineyards, many planted at high density.

HARVEST PERIOD: Final third of August and first third of September.

YIELD: 9,500 kg of grapes per hectare with 40% must yield, equivalent to 5,060 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters and fractioning of must; alcoholic fermentation in steel tanks with maturation of the best lots in oak barrique, left to age for 6 months sur lie.

MATURATION: assemblage of the cuvée in the spring following harvest, exclusively with wine from that vintage. Second fermentation in the bottles and maturation sur lie for a minimum of 48 months followed by an additional 3 months after disgorgement.

STYLE: Brut.

SIZES AVAILABLE: standard bottle 750 ml, Magnum 1.5 l, Jeroboam 3 l.

SENSORY CHARACTERISTICS:

APPEARANCE: abundant, soft mousse with fine, lingering bead.

COLOUR: straw-yellow with antique-gold highlights.

BOUQUET: intense, lingering and complex, with notes of ripe apricot and peach blending into impressions of Chantilly crème.

PALATE: elegant structure, with exceptional balance between its rounded, mature weight and crisp, tangy acidity.

PAIRINGS: enjoy this wine with all courses of a meal, since it enhances the flavour of starters, first courses based on pasta and rice, lighter meats, fish and even aged cheeses.

SERVING TEMPERATURE: 10-12 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 6.0g/l, total acidity 6.5g/l, pH 3.24.

FIRST VINTAGE PRODUCED: 1987