



PALAZZO LANA EXTRÊME 2009

Franciacorta Riserva

GRAPES: 100% Pinot Noir, grown in two estate vineyards planted to high densities, Quindicipiò, planted on a hillslope in Borgonato, and Brolo, which overlooks Palazzo Lana Berlucchi.

HARVEST PERIOD: Second third of August.

VINEYARD YIELD: 8,500 kg per hectare, with a 28% yield in must, equivalent to 3,170 bottles/ha.

VINIFICATION: The “heart” of the free-run must, or the first fraction obtained by the slow, gentle pressing of whole clusters, fermented in stainless steel, then some lots matured for 6 months sur lie in oak barrels.

MATURATION: The final blend was assembled from the finest lots of base wine in the spring following harvest, then the cuvée underwent a secondary fermentation in the bottle and rested there sur lie for a minimum of nine years, followed by an additional six months after disgorging.

DOSAGE: Extra Brut.

SIZES: 750ml bottle and 1.5 l. magnum

SENSORY PROFILE:

APPEARANCE: Dense, abundant mousse, with a long-lasting crown and a delicate bead of pin-point bubbles

COLOUR: Intense straw-yellow, shot through with a vibrant antique copper

BOUQUET: Broad, pronounced nose redolent of ripe yellow peach and melon and candied orange.

PALATE: Remarkably crisp and clean-edged, with an impressively-firm structure supported by a tangy acidity and vein of minerality that drive through to a near-endless finish. A harmoniously balanced wine with notable longevity.

SERVING SUGGESTIONS: This versatile, vintage-dated Franciacorta is an ideal partner to all dishes, in particular elaborate antipasto presentations, and main courses of fish, lighter meats, and medium-aged cheeses.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol 12.50%; residual sugar 3,5 g/l;
total acidity 7.90 g/l; pH 3.09

FIRST VINTAGE PRODUCED: 2004

TECHNICAL DETAILS

BERLUCCHI PALAZZO LANA EXTRÊME 2009

VINEYARD

The grapes that produce Palazzo Lana Extrême are grown in the highest-quality parcels of two Borgonato estate vineyards, both planted exclusively to Pinot Noir. The first, Quindicipiò, lies on a breezy 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 with juicy pulp and high, but never excessive, sugar levels. The second vineyard, Brolo, is planted in medium-deep, fluvio-glacial soils ideally suited to crisp, acid-rich red grapes. Both are planted to very high densities of 10,000 vines per hectare and pruned to spurred cordon. The numerous annual vineyard operations, always carried out by hand, are performed in strict accordance with low environmental impact practices. The canes are pruned to low bud loads; in the spring, the most promising buds are hand selected; a light-leaf pulling favours increased sunlight penetration and decreases early-morning dew; a final cluster-thinning in June limits the crop to 4-5 clusters per vine; and, finally, during the harvest, the clusters are given a final quality-selection on the vine.

HARVEST

The 2009 growing year followed the norm, although budbreak occurred slightly earlier than in 2008. Overall, the season was quite warm, interrupted though by providential rains that ensured the clusters gradual development without heat stress or fungal attacks. The grapes achieved perfect ripeness, with crisp pulp and firm skins, ideal qualities for producing a high-quality Franciacorta.

WINEMAKING

The grapes were harvested by hand upon reaching optimal ripeness, a moment that varies each year according to the characteristics of each individual vineyard. The filled 18-kg boxes were quickly brought to the winecellar, and the clusters were placed into specialised inclined-plane presses designed for a gradual, gentle pressing of the fruit that immediately releases the juice. Franciacorta Extrême 2009 is produced from the very first pressing fractions, known as the free-run juice, which in 2009 did not exceed 28 litres per 100 kg of grapes. The musts were then chilled to 10°C and put into small tanks overnight to provide thorough gravity settling of the sediment; the results are 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 all of the natural grape sugars were transformed, the fermentation stopped, and 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. To likewise improve complexity, some of the finest Pinot Noir from the Brolo vineyard matured for some time in oak barrels, which heightens its sensory profile, in particular its innate roundedness and length. The final assemblage of the cuvée, on 12 April 2010, was 100% Pinot Noir, involving two lots from the Brolo vineyard and three from the Quindicipiò. The average yield per hectare of the vineyards used for this Franciacorta was 8,500 kilos, or less than 1 kg per vine. In terms of bottles per hectare, one hectare of vines yields 3,170 bottles. The selection of these particular parcels was determined by a series of tastings that began right after harvest and lasted until just a few days before the final assemblage, a complex process that guarantees the near-obsessive attention, commitment and passion required to select out the absolutely finest lots of base wine. The parcel of Pinot Noir from the Brolo vineyard tends towards austerity and tautness, giving the cuvée headiness and minerality, while the Quindicipiò parcels supply the cuvée's foundation, the expression of a Pinot Noir style in equilibrium between the structure classic to a red-wine fermentation and the longevity typical of a white-wine process. The wine was bottled on 27 May 2010, with a liqueur de tirage composed of sugar and cultured active yeasts that had been grown in our own cellar, following tests certifying their aptitude for fermentation. Maturation in the bottle lasted 115 months, during which time the Franciacorta assumed increased richness in terms of sensory complexity and character. The breakdown of the yeast cells heightened the primary aromas of the grapes and the secondary fermentation aromas, combining them with the so-called tertiary aromas that confer increased maturity and uniqueness to this Franciacorta. In addition, yeast autolysis improves the wine's overall body by contributing a natural roundedness that integrates with the cuvée's crisp acidity to create the final wine's overall balance of components and consequent sensory pleasure. The initial disgorgement, on 10 December 2019, utilised an Extra Brut-style dosage composed of a portion of the base-wine cuvée that had been allowed to mature in barrel until then, plus a small amount of sugar. A successive period of bottle-ageing in our cellars after disgorging, to bring all the sensory component into proper balance, was the final, crucial element in the production process. The 2009 vintage was bottled in 8,550 standard 750ml bottles and 1,080 1.5 l. magnums.



GUIDO BERLUCCHI & C. S.P.A.