



## **BERLUCCHI '61 NATURE 2014**

### **Franciacorta Millesimato**

**GRAPES:** Chardonnay (70%) and Pinot Noir (30%), grown in the estate vineyards of Arzelle, Rovere, San Carlo, and Ragnoli, all planted to a high density of 10,000 vines/hectare.

**HARVEST PERIOD:** Last third of August 2014.

**YIELD:** 9,000 kg of grapes/hectare, with a yield in must of 30%, equivalent to 3,600 bottles/hectare.

**VINIFICATION:** The whole clusters are pressed gently and slowly, yielding various fractions of must. Fermentation is in steel, then the finest lots mature sur lie in oak barrels for 6 months.

**MATURATION:** In the spring following the harvest, the cuvée is assembled, with 100% of the wine of that harvest. The blend re-ferments in the final bottle and matures sur lie a minimum of 5 years, followed by a further 6 months' bottle-ageing after disgorging.

**DOSAGE:** Zero dosage.

**SIZES:** 750ml standard bottle and 1.5 l. magnum.

#### **SENSORY PROFILE:**

**APPEARANCE:** Abundant, creamy mousse; sinuous, slender bead; and subtle, long-lingering crown at the rim.

**COLOUR:** Intense straw-yellow edged with subtle coppery highlights.

**BOUQUET:** Multi-layered and elegant, with crisp-edged apricot, yellow peach, and candied citrus that meld into fresh-baked pan brioche.

**PALATE:** A vibrant acidity lends support to a well-sculpted, emphatic structure, and an energy-laden, richly-flavoured finish provides a tangy, sensory tautness.

**SERVING SUGGESTIONS:** It highlights the flavours of elaborate first courses and stuffed pasta, of stews and meat-based dishes in general, and even aged cheeses.

**SERVING TEMPERATURE:** 10-12°C.

#### **TECHNICAL DATA AT DISGORGING:**

Alcohol: 12.5% Vol.- Sugars: trace.

Total acidity: 7.00 g/l pH: 3.18.

**FIRST PRODUCTION:** 2009

## TECHNICAL BACKGROUND

### BERLUCCHI '61 NATURE 2014

#### VINEYARD

The grapes that yield Berlucchi '61 Nature 2014 are grown in the estate vineyards in the communes of Corte Franca and Provaglio d'Iseo: the Arzelle, Rovere, and San Carlo vineyards are planted to Chardonnay and the Ragnoli to Pinot Noir. All average 20 years old, fully-mature vineyards perfect for producing the high quality required for vintage-dated Millesimo wines. The vineyards, planted to a very high density of 10,000 vines per hectare and permanently trained to the spurred cordon system, are managed in accord with sustainable agricultural practices respectful of the environment. The soils too are exceptional. Arzelle's deep morainic soil produces superbly-structured base wines, while the fine-grained sediment deposits of San Carlo and Rovere ensure fruit for crisp wines with outstanding acidities; a fine balance of all these qualities is the hallmark of the Ragnoli vineyard, with its fluvioglacial soil complex. The high vineyard density significantly contributes to bringing out the grapes' varietal characteristics, both in terms of phenolics as well as physical ripeness parameters. In the first case, high levels of phenolics and aromatic precursors translates into wines with complex aromatics and firm structures. In the second, ideally ripe grapes display generous acidities and low pH in the base wines, essential qualities for long-lived, complex Franciacortas.

#### GROWING YEAR

A mild winter was followed by a very uncharacteristically-warm March, which led to an early start for vine awakening: the first buds actually appeared in the final days of that month. Shoot-growth took place normally, and fairly high temperatures encouraged rapid development. Flowering started around 8-10 May, which presaged a fine crop. Phenolic development, which had been solid during the spring, was brusquely interrupted by frequent rains in June and by equally sudden drops in temperature, weather that continued through the entire summer.

Nonetheless, the ripening process was slow and consistent, which allowed the viticultural team to carefully plan out the harvest in a way that respected the phenological and physical moment of ripeness for each individual vineyard parcel whose grapes were dedicated to this Millesimato Franciacorta. The initial crop was a generous one, but final levels were brought down to well below those allowed by the Production Code through rigorous quality-sorting in the vineyard, which gave the winemaking team optimally ripe, sound, healthy clusters.

#### WINEMAKING

As soon as the grapes reached optimal ripeness, in the latter third of August 2014, the clusters were harvested entirely by hand into 18kg crates and brought immediately to the winecellar and placed into specialised, inclined-plane pneumatic presses. They were specifically designed to give the clusters a slow, gentle, gradual pressing, with immediate separation of the juice from the berry. Franciacorta '61 Nature 2014 is made exclusively from the very first juice fraction to emerge, called the free-run must, which in 2014 was 30 litres per 100 kg of grapes.

The lots of must are then quickly chilled to 10°C and put into special tanks, where they gravity-settle overnight; the result is totally clear, clean musts perfectly suited for the fermentation process. That step takes place in temperature-controlled steel fermenters, to preserve the natural aromas released during the alcoholic fermentation. The new wine is then transferred to another tank, along with its "fine lees," and prolonged contact with this sediment gives the wine a firmer structure and improved complexity. In the meantime, lots of the finest base wines undergo the same sur lie maturation in once- and twice-used oak barrels, which deepens their sensory qualities. After more than five years sur lie and a minimum of six months' rest after disgorging, '61 Nature 2014 is ready for enjoyment.

#### SENSORY PROFILE

Tasting '61 Nature 2014 immediately reveals it as the purest expression of the Franciacorta growing area, since it marries the elegance and tactile fleshiness of Chardonnay to the vibrant minerality of Pinot Noir. Further, since it receives no sweet-syrup dosage during disgorging, it represents in its purest, most uncompromising form the soul of the denomination. Its supple, expressive, and multi-layered aromatics, and the linearity and driving length of its progression and finish give this Millesimato its unique and amazing "dynamic equilibrium."

