


Guido Berlucchi
BERLUCCHI
FRANCIACORTA



CUVÉE IMPERIALE DOSAGGIO ZERO

Franciacorta

GRAPES: Chardonnay (85%) and Pinot Noir (15%), grown in the most prestigious vineyards in the 19 communes of Franciacorta.

HARVEST PERIOD: From the second third of August to the first third of September.

YIELD: 9,500 kg of grapes per hectare, with a yield in must of 45%, equivalent to 5,700 bottles per hectare.

VINIFICATION: Gentle, progressive pressing of the whole clusters into various press fractions, followed by fermentation in steel.

MATURATION: In the spring following harvest, assemblage of the cuvée, which included 20% reserve wines from the finest preceding vintages. Secondary fermentation and maturation sur lie for a minimum of 24 months, followed by a further 2 months after disgorging.

STYLE: Zero dosage.

SIZES AVAILABLE: 750ml standard bottle.

SENSORY PROFILE:

APPEARANCE: sGenerous, dense mousse, with slender, long-lingering bead of pin-point bubbles.

BOUQUET: Rich, complex, and lengthy, releasing scents of apricot and yellow peach, lifted by hints of yeasts and fresh pastries.

PALATE: Intense and emphatic, with a long-driving progression and finely-balanced acidity, which combine to underscore the uncompromising purity of this Franciacorta.

SERVING SUGGESTIONS: Perfect when paired with fish, rice, poultry and veal, and young cheeses.

SERVING TEMPERATURE: 8-10 °C.

TECHNICAL DATA:

Alcohol 12.5%
Residual sugar: Trace
Total acidity: 6.50 g/l
pH 3.18..

FIRST YEAR PRODUCED: 2017