



PALAZZO LANA EXTRÊME 2010
Franciacorta Riserva

GRAPES: Pinot Noir (100%), grown in two estate vineyards in Borgonato, both planted to a high density: the hillside Quindicipiò, and Brolo, facing Palazzo Lana Berlucchi.

HARVEST PERIOD: Second third of August 2010.

YIELD: 8,100 kg of grapes/hectare, with a yield in must of 28%, equivalent to 3,024 bottles/hectare.

VINIFICATION: The whole clusters are pressed gently and slowly, producing the free-run must, which is fermented in steel, then the finest lots of wine mature sur lie in oak barrels for 6 months.

MATURATION: In the spring following the harvest, the cuvée is assembled from the most exceptional lots of wine, all from that same harvest. The blend re-ferments in the final bottle and matures sur lie a minimum of 10 years, followed by a further 6 months' bottle-ageing after disgorging.

DOSAGE: Extra Brut.

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

SENSORY PROFILE:

APPEARANCE: Abundant mousse, long-lingering crown and slender bead of pin-pint bubbles.

COLOUR: Intense straw-yellow with pink-gold highlights.

BOUQUET: Full, broad bouquet, showcasing apricot, yellow peach, and candied orange peel.

PALATE: Its hallmarks are its remarkable crispness, clean-edged palate, and firm structure, well-supported by a magisterial acidity and vibrant minerality that contribute to its distinctive length and appreciable longevity.

SERVING SUGGESTIONS: This full-bodied Riserva partners impressively with rich, complex dishes, for example elaborate first courses, fish stews, and main courses of meat.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol: 12.5% Vol.- Sugars: 3.5 g/li.

Total acidity: 7.80 g/l pH: 3.12

FIRST PRODUCTION: 2004

TECHNICAL BACKGROUND

BERLUCCHI PALAZZO LANA EXTRÊME 2010

VINEYARD

The grapes that produce Palazzo Lana Extrême are grown in the finest parcels of two estate vineyards in Borgonato, both planted solely to Pinot Noir. The first, Quindicipio', is sited on a well-ventilated hillslope with light morainic soils, shallow but with abundant pebble content. The vine-rows are oriented east-west, perfectly placed to yield healthy, succulent grapes, sugar-rich but not excessively mature.

The second is Brolo, in fluvio-glacial, medium-deep soils, ideal for producing crisp, high-acid red grapes.

Planted to a very high density of 10,000 vines per hectare and permanently trained to the spurred cordon system, both are managed in accord with sustainable agricultural practices respectful of the environment. 2010 saw many manual operations carried out: pruning to give a low bud-load; rigorous selection of the most promising shoots in spring; a light leaf-thinning to encourage more sunlight exposure and reduce morning humidity; a final cluster-thinning in June that brought the crop down to 4-5 clusters per vine; and, finally, the harvest, with quality-selection in the vineyard of the finest clusters.

GROWING YEAR

At the outset of the growing season, the vines exhibited a growth pattern that was rapid, consistent, and normal. In May, the weather tuned fairly cold and rainy, and development slowed; a rainy July further retarded growth compared to previous seasons. Harvest finally took place between the final days of August and the first third of September under ideal weather conditions, allowing the various parcels to be picked, and subsequently vinified, at their individual moments of optimal ripeness and in sound, healthy condition.

WINEMAKING

The grapes were hand-picked when they reached the moment of peak ripeness, which is different in each vineyard parcel, and in each season. The 18kg crates were brought immediately to the winecellar and the clusters 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 Extrême 2010 is made exclusively from the very first juice fraction to emerge, called the free-run must, which in 2010 was 28 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. As soon as the natural sugars have been consumed, at the completion of fermentation, the new wine is 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 same way, lots of the finest Pinot Noir base wines from the Brolo vineyard undergo the same sur lie maturation, which deepens their sensory qualities, in particular their natural velvetiness and length. The final cuvée was assembled on 18 April 2011, which consisted of 100% Pinot Noir, with two selections grown in the Brolo vineyard and three in Quindicipio'. The average yield of the two vineyards for the grapes used in this Franciacorta was 8,100kg per hectare, or less than 1 kg per vine, equivalent to 3,024 bottles per hectare. The selection of these particular parcels was the fruit of many tasting sessions, starting just after the harvest and extending up to a few days before the final assemblage itself, evidence of the painstaking attention, commitment, and passion required for the selection of the absolutely finest lots of base wine. The Pinot Noir parcels in the Brolo vineyard convey rigour, tautness, and austerity, imparting to the cuvée a heady minerality, while those in Quindicipio' constitute the foundation of the assemblage, and represent a style of Pinot Noir well-proportioned between structure—classic to a red-wine fermentation—and the longevity resulting from a white-wine fermentation. The cuvée was bottled on 7 June 2011, with a liqueur de tirage of sugar and active yeasts that were cultured in our own cellar and checked for functional effectiveness. The sur lie tirage lasted 120 months, during which period the Franciacorta matured in terms of olfactory complexity and sensory expressive force. The breakdown of the yeast cells heightened the primary grape aromas as well as those created during fermentation, crowning and complementing them with the so-called tertiary aromas, which give the Franciacorta added maturity and sharper-edged individuality. At the same time, dissolution of the yeast also stiffens the structure of a wine, increasing both its body and its smooth, natural mouthfeel; these in turn, meld together with the acidity and crispness of the cuvée to create an overall impression of balance and pleasure of taste. The first disgorging was performed on 19 June 2021 with a liqueur d'expédition consisting of part of the base cuvée that had matured all those years in oak barrels, with a small amount of cane sugar for an Extra Brut style. The final, and crucial, production step is another period of rest in our cellars, required after disgorging to re-balance the Franciacorta's sensory profile.

The 2010 vintage was produced in 10,631 standard 750ml bottles and 431 1.5 l. magnums.



GUIDO BERLUCCHI & C. S.P.A.