

  
*Guido Berlucchi*  
**BERLUCCHI**  
FRANCIACORTA



## **BERLUCCHI VINTAGE 2016**

### **Franciacorta Millesimato**

**GRAPES:** Chardonnay (75%) and Pinot Noir (25%), 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