


Guido Berlucchi
BERLUCCHI
FRANCIACORTA



BERLUCCHI '61 NATURE 2015

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 2015.

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 and creamy mousse, with a faint but persistent crown; fine and sinuous perlage.

COLOUR: intense straw yellow with slight nuances of antique gold.

BOUQUET: fine and elegant, characterised by an opening with notes of saffron followed by light citrus aromas of bergamot and candied citron, ripe yellow fruits and bread crust, and lightened by fresh hints of star anise on a flint background.

PALATE: the wine is characterised by great balance on the palate; its excellent structure, lively acidity and persistent sapid finish combine dynamically to endow it with great personality.

PAIRING: it is a perfect match for structured first courses and fresh filled pasta, fish stews, meat dishes and cheeses, including mature ones.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol: 12.5% Vol.- Sugars: trace.

Total acidity: 7.20 g/l pH: 3.05.

FIRST PRODUCTION: 2009