



BERLUCCHI '61 NATURE BLANC DE BLANCS 2015
Franciacorta Millesimato

GRAPES: Chardonnay (100%), grown in the central parcel of the estate Arzelle vineyard, planted to a high density of 10,000 vines/hectare.

HARVEST PERIOD: Last third of August 2015.

YIELD: 8,500 kg of grapes/hectare, with a must yield of 30%, equivalent to 3,400 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 final 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.

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: broad and deep, characterised by notes of dandelion and broom, yellow melon, and a finish with light toasted notes of almond crisp and pan brioche.

PALATE: on the palate, the wine is characterised by strong acidity supported by excellent structure. The savoury finish adds longevity and tension to each sip.

PAIRING: a Millesimato recommended for the whole meal; it can enhance refined and complex aperitifs, seafood dishes, risotto, fish dishes, white meats and medium-aged cheeses.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol: 12.5% Vol. - Sugars: trace

Total acidity: 6.00 g/l pH: 3.15

FIRST PRODUCTION: 2012