



BERLUCCHI '61 NATURE ROSÉ 2015

Franciacorta Millesimato

GRAPES: Pinot Noir (100%), grown in the estate vineyards of Ragnoli, Quindicipiò, and Gaspa, all planted to a high density of 10,00 vines/hectare.

HARVEST PERIOD: Last third of August 2015.

YIELD: 7,500 kg of grapes/hectare, with a yield in must of 35%, equivalent to 3,500 bottles/hectare.

VINIFICATION: The whole clusters are pressed gently and slowly, yielding various fractions of must. Some Pinot Noir is given a white-wine fermentation, other lots undergo the rosé process, with a pre-cryomaceration for approx. 24 hours, followed by a gentle pressing. Fermentation is in steel, then the wine matures sur lie for 6 months. A small amount of Pinot Noir is fermented as a red and then macerates 7 days.

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: bright camellia pink with coral highlights.

BOUQUET: an extremely complex and fragrant sensory component, characterised by fresh berry notes with touches of pomegranate and zesty hints of currant and mandarin, enhanced by spicy hints of pink pepper and black tea.

PALATE: the wine is characterised by great elegance and vibrant acidity on the palate, with considerable body supported by the graceful tannic texture of macerated Pinot Noir.

PAIRING: this Millesimato can accompany a full meal, from aperitifs with strong-tasting cured meats to first courses, flavoursome meats and cheeses, including mature ones.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol: 12.5% Vol.- Sugars: trace.

Total acidity: 6.50 g/l pH: 3.05.

FIRST PRODUCTION: 2011