



BERLUCCHI '61 NATURE 2016

Franciacorta Millesimato

GRAPES: Chardonnay (70%) and Pinot Noir (30%), grown in the Arzelle, Rovere, San Carlo, and Ragnoli estate vineyards, all planted to a high density 10,000 vines per hectare.

HARVEST PERIOD: Second third of August 2016.

VINEYARD YIELD: 8,000 kg of grapes/hectare, with 30% yield in must, equivalent to 3,200 bottles/hectare.

VINIFICATION: The clusters are given a gradual, gentle pressing, yielding multi-quality fractions of must. Fermentation is in stainless steel, then the finest lots of wine mature 6 months sur lie in oak barrels.

MATURATION: The cuvée is assembled, in the spring following the harvest, with base wines 100% of the same growing year. The wine re-ferments and matures sur lie in the bottle for a minimum of 5 years, followed by a further 6 months after disgorging.

DOSAGE: Zero dosage.

SIZES: 750ml bottle and 1.5l. magnum.

SENSORY PROFILE:

APPEARANCE: Generous, creamy mousse with a delicate, supple bead and a lingering crown of pin-point bubbles.

COLOUR: Intense straw yellow, with impressive heritage-gold highlights.

BOUQUET: Stylish and elegant, opening to ripe apricot and melon, which yield to fresh-baked petits fours and citrussy notes of candied citron.

PALATE: Superbly balanced, with a magisterial structure, judicious acidity, dynamic progression, and long-lingering, savoury finish that all combine to create a wine with a stunning, complex personality.

SERVING SUGGESTIONS: Heightens the character of elaborate first courses and filled pastas, main courses of meats and poached fish, and aged cheeses as well.

SERVING TEMPERATURE: 10-12 °C.

DATA AT DISGORGING:

Alcohol 12.5% - Sugars: Trace.

Total acidity 7.20 g/l - pH 3.10.

INITIAL VINTAGE: 2009