



BERLUCCHI '61 NATURE BLANC DE BLANCS 2016
Franciacorta Millesimato

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

HARVEST PERIOD: Last third of August 2016.

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

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: Generous and deep, offering ripe apricot and melon, and candied apricot, then concluding on a rich note of black liquorice and pan brioche.

PALATE: An impressive structure bolsters crisp acidity, while a tangy finish creates a taut, dynamic conclusion that promises significant longevity.

SERVING SUGGESTIONS: This vintage-dated Millesimato is perfect throughout a meal: it heightens the flavours of elegant aperitif assortments, seafood dishes, risottos, main courses of fish, poultry and veal, and medium-aged cheeses.

SERVING TEMPERATURE: 10-12 °C.

DATA AT DISGORGING:

Alcohol 12.5%- Sugars: Trace

Acidity 6.00 g/l - pH 3.20.

INITIAL VINTAGE: 2012