

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 NATURE 2009

Franciacorta Millesimato

GRAPES: Chardonnay (80%) and Pinot Nero (20%), from the Berlucchi estate vineyards Arzelle, Rovere, San Carlo and Ragnoli, all planted to a high density (10,000 vines per hectare).

HARVEST PERIOD: middle ten days of August 2009.

YIELD: 7,500 kg of grapes per hectare with 36% must yield, equivalent to 3,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in stainless steel tanks and ageing of best lots in oak barriques sur lie for 6 months.

MATURATION: assemblage of the cuvée in the spring following harvest exclusively with wines from the same vintage. Second fermentation in the bottles and maturation sur lie for a minimum of 5 years followed by an additional 6 months after disgorgement.

STYLE: Brut Nature (no dosage).

SIZES AVAILABLE: standard bottle 750 ml, Magnum 1.5l.

SENSORY CHARACTERISTICS:

APPEARANCE: generous, creamy mousse with long-lasting cordon around the glass; fine, supple bead.

COLOUR: intense straw-yellow colour with light golden highlights.

BOUQUET: a very expressive, complex nose with clear mineral hints blending with subtle nuances of citrus fruit, white peaches and crusty bread.

PALATE: emphatic, defined acidity on the palate is complemented by a firm structure and lengthy progression, which give the wine its superbly-balanced, vigorous personality.

PAIRINGS: the Millesimato is perfect throughout the meal, pairing beautifully with flavoursome starters, dishes based on fish or lighter meats, and medium-aged cheeses.

SERVING TEMPERATURE: 10-12 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar traces, total acidity 7.25g/l, pH 3.14.

FIRST VINTAGE PRODUCED: 2009

TECHNICAL DETAILS

BERLUCCHI '61 NATURE 2009

IN THE VINEYARD

The grapes used in the Berlucchi '61 Nature 2009 are grown in the estate's own vineyards in the municipal areas of Corte Franca and Provaglio d'Iseo: Arzelle, Rovere and San Carlo –planted to Chardonnay – and Ragnoli, planted to Pinot Nero, all 15 years old and therefore perfectly mature to provide the grapes for a Millesimato.

The vineyards are planted to a high density, 10,000 vines per hectare, using permanent spurred cordon training and farmed according with environmentally-beneficial practices. Soils are an important aspect: the Arzelle vineyard is planted on deep glacial soil, endowing the base wines with excellent structure, while the soil at San Carlo and Rovere consists of fine sediment, guaranteeing them appreciable acidity and freshness. Overall balance is provided by the grapes from the Ragnoli vineyard, of fluvial-glacial origin.

The high-density planting enhances the varietal features of the grapes in terms of both phenolic and technological maturity. In the former case, the grapes are ripe in terms of polyphenols and varietal aromatic precursors, which translates into considerable aromatic and structural potential. Technological maturity refers to the sensory features desired in a Franciacorta base wine, good acidity and a low pH, guaranteeing significant ageing potential.

IN THE HARVEST

The 2009 harvest went down in winemaking annals as an excellent year, with regular development and slightly earlier budbreak than the previous year. The weather was warm with some days of fortunate rainfall enabling the clusters to develop steadily without suffering a lack of moisture or fungal attacks. The grapes achieved a healthy, full-fleshed ripeness with firm skins and crisp pulp and crisp flesh: all the ideal features for a fine quality Franciacorta.

IN THE CELLAR

The grapes were hand-picked when perfectly ripe in the middle ten days of August 2009. The 18kg crates containing the grapes were quickly taken to the cellar and placed inside special tilted presses designed for slow, gradual pressing of the grapes with immediate separation of the juice. The components of Franciacorta '61 Nature 2009 exclusively derive from the first pressing, the so-called free-run must, which in this vintage was equivalent to 36 litres per 100kg of grapes. The must was chilled to 10° C and gravity-settled overnight in small tanks to achieve perfect clarity. At the end of this process the must was perfectly clear and pure, the ideal conditions for initial alcoholic fermentation in temperature-controlled stainless steel vats to preserve the aromas released during the fermenting process. At the end of alcoholic fermentation, the new wine was immediately moved into a vat, preserving the fine lees, enabling the wine to mature sur lie, gaining structure and complexity. Meanwhile, part of the best base wine was placed in once- or twice-used barriques for the same type of maturation during which the oak enhances the sensory profile of the wine. Malolactic fermentation did not take place, in order to preserve the wine's grip and allow the fruity component full expression.

After 5 years' maturation sur lie and at least 6 months resting after disgorgement, Berlucchi '61 Nature 2009 is ready to taste.

SENSORY PROFILE

On the palate Berlucchi '61 Nature 2009 displays the purest possible expression of the terroir: the fleshy juiciness of Chardonnay combined with the mineral nature of Pinot Nero. In addition, since it is made without a sugar-syrup dosage, the wine is the truest expression of the growing area's most natural, straightforward spirit. Expressive, complex aromas and a linear, lingering palate make this a Millesimato with astounding dynamic balance.



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