

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 NATURE 2010

Franciacorta Millesimato

GRAPES: 80% Chardonnay and 20% Pinot Noir grown in the Arzelle, Rovere, San Carlo, and Ragnoli estate vineyards, all planted to high densities of 10,000 vines per hectare.

HARVEST PERIOD: last third of August 2010.

YIELD: 7,500 kg/hectare, with a yield in must of 33%, the equivalent of 3,300 bottles per hectare.

VINIFICATION: a gentle, progressive pressing yields the "soul" of the grape, the free-run must, which then ferments in steel tanks. Following fermentation, the finest lots of wine go to oak barrels, where they mature sur lie for 6 months.

MATURATION: in the spring following harvest, the cuvée is prepared by selecting the finest-quality lots of the current-year's vintage, which are then given a secondary fermentation in the bottle and a sur lie maturation for a minimum of 5 years followed by a further 6 months after disgorgement.

STYLE: Brut Nature (no dosage).

SIZES AVAILABLE: 750 ml standard bottle.

SENSORY CHARACTERISTICS:

APPEARANCE: abundant, creamy mousse, with subtle but long-lingering crown on the surface, and a slender, sinuous bead.

COLOUR: intense straw yellow, with red-gold highlights.

BOUQUET: very pronounced and complex on the nose, with cleanly-delineated mineral melding into delicate nuances of citrus, lychee, and rye bread.

PALATE: a vibrant, forward acidity supports a firm structure and drives a near-endless progression, giving this wine its notably dynamic personality and superb balance.

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: Enjoy at 10-12°C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar traces, total acidity 7.50g/l, pH 3.13.

FIRST VINTAGE PRODUCED: 2009

TECHNICAL DETAILS

BERLUCCHI '61 NATURE 2010

IN THE VINEYARD

The grapes used in the Berlucchi '61 Nature 2010 are grown in the estate vineyards in the towns of Corte Franca and Provaglio d'Iseo: Arzelle, Rovere and San Carlo--planted to Chardonnay-- and Ragnoli, planted to Pinot Noir. All are 15 years old and therefore perfectly mature to provide the grapes for a Millesimato.

The vineyards are planted to a high density of 10,000 vines per hectare, trained to spurred cordon, and farmed according to environmentally-friendly viticultural practices. Soils are an important aspect: the Arzelle vineyard is planted on deep glacial soils, giving the base wines excellent structure, while the soils at San Carlo and Rovere consist of fine sediment, ensuring appreciable acidity and freshness. Overall fine balance is provided by the grapes from the Ragnoli vineyard, which are of fluvial-glacial origin.

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

IN THE HARVEST

The 2010 harvest experienced unusually cold temperatures during the entire vine growth cycle, particularly in the final stages of ripening and harvest. The cool temperatures during the harvest allowed slow, deliberate picking and multiple-pass harvesting in even the smallest parcels. The musts were a good reflection of the growing year conditions, exhibiting fine acidities in good balance with the delicate aromas of both Chardonnay and Pinot Noir--excellent precursors for significant cellarability.

IN THE CELLAR

The grapes were hand-picked when perfectly ripe in the latter third of August 2010. The grapes, picked into 18kg boxes, were quickly taken to the cellar and placed inside special inclined presses designed for slow, gradual pressing, with immediate separation of the juice. The components of Franciacorta '61 Nature 2010 derive exclusively from the first pressing, the so-called free-run must, which in this vintage was equivalent to 33 litres per 100kg of grapes. The must was chilled to 10 ° C. and placed in small tanks overnight to achieve perfect settling; at the end of this process the must was perfectly clean and pure, ideal conditions for the initial alcoholic fermentation in temperature-controlled stainless steel vats to preserve the aromas released during the fermenting process. The new wine was immediately moved into tanks, preserving the fine lees and enabling the wine to mature sur lie, gaining structure and complexity. Meanwhile, part of the best base wine was placed in once- and twice-used oak barrels 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, '61 Nature 2010 was ready to be enjoyed.

SENSORY PROFILE

On the palate, 61 Nature 2010 displays the purest possible expression of its terroir, with the fleshy juiciness of Chardonnay perfectly combining with the minerality of Pinot Noir. In addition, since it is made without the use of a dosage, the wine embodies the growing area's open, natural spirit. Complex aromas and a progressive, long-lingering palate make this a Millesimato with an astoundingly dynamic balance.



GUIDO BERLUCCHI & C. S.P.A.