

FRANCIACORTA
Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 NATURE ROSÉ 2011
Franciacorta Millesimato

VARIETIES: Pinot Nero (100%), from estate vineyards in Ragnoli, Quindicipiò and Gaspa, all planted at high density (10,000 plants/hectare).

HARVEST: middle ten days in August 2011.

YIELD: 9,000 kg of grapes per hectare, with an average must yield of 40%, equivalent to 4,800 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters and fractioning of must to be used for Pinot Nero macerated off the skins; cold pre-maceration for about 24 hours, followed by soft pressing for the Pinot Nero for rosé maceration. Alcoholic fermentation of must in steel vats and maturation sur lie for 6 months. A small amount of the Pinot Nero undergoes secondary maceration on the skins for about 7 days.

MATURATION: assemblage of the cuvée in the spring following harvest, using only wines of that vintage. Bottle fermentation and maturation sur lie for a minimum of 5 years, followed by 6 months resting after disgorgement.

DOSAGE: pas dosé

SIZES AVAILABLE: standard bottle 750 ml

SENSORY CHARACTERISTICS:

APPEARANCE: plentiful creamy mousse with a fine, lingering cordon; subtle, refined perlage.

COLOUR: pink buttercup veined with powder pink.

BOUQUET: layered fragrant notes, especially redcurrant jam, woven with delicate hints of citrus fruit, infused with complex minerality.

PALATE: great palate structure with crisp acidity. Mouthfeel is underpinned by pleasing tannins.

PAIRINGS: a vintage to be enjoyed with all courses of the meal, a pleasing companion for flavoursome appetizers and mains of fish, white meat, and medium-mature cheese.

SERVING TEMPERATURE: 10-12 °C

ANALYTICAL DATA:

ABV 12.5%; residual sugar
Total acidity 7.5 g/l; pH 3.15.

FIRST VINTAGE PRODUCED: 2011

TECHNICAL DETAILS

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IN THE ROWS

The grapes used for Berlucchi '61 Nature Rosé 2011 come from estate vineyards planted only to Pinot Nero, located in the municipality of Corte Franca: Ragnoli, Quindicipiò and Gaspa. On average the vines are 20 years old and hence perfectly mature to provide Millesimato grapes. Vineyards are planted to very high density, 10.000 plants per hectare, with permanent spurred-cordon training and farmed with an environmentally-friendly approach.

Soils are an important aspect: the Ragnoli vineyard, of fluvial-glacial origin suited to off-the-skins maceration and providing minerality and balance; the Quindicipiò vineyard located on well-ventilated soils of morainic origin at mid-hillside, light and shallow but rich in gravel, producing perfectly healthy grapes whose technological and phenolic ripening are in complete balance and ideal for rosé winemaking. Finally, the Gaspa vineyard, situated on thin morainic soil, shallow and gravelly, which grows very ripe, rich, concentrated grapes, selected for pre-fermentation maceration on the skins.

High-density planting enhances the varietal traits of the grapes, in terms of both phenolic and technological maturity.

Phenolic maturity means 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, to guarantee significant ageing potential.

HARVEST

Spring was rather warmer than the historical average for the period, while summer was cool and rainy, ensuring an ideal alternation of warm days and cool nights. Regular but never excessive rain ensured the grapes were impeccably healthy. Slow ripening, accompanied by mild temperatures and good day-night temperature ranges, were an excellent premise for a harvest of excellent grapes and equally excellent wines, with superb acidity and splendid body. The scenario was that of an especially brilliant vintage with outstanding cellar prospects.

IN THE CELLAR

'61 Nature Rosé 2011 unfurls all the colours of Pinot Nero because it comes from three variants of this noble vine. Off-the-skins maceration takes place in tilted presses designed for slow, gradual pressing of the grapes with immediate separation of the juice. The wines selected for '61 Nature Rosé 2011 are exclusively from the first pressing, what is called free-run must, which yielded 30 litres per 100 kg of grapes this year.

Rosé maceration begins with destemming, the only case in which this practice is allowed by the production protocol. The grapes are sent to special closed presses where they are cold-macerated for about 24 hours and then soft crushed. In these cold, oxygen-free conditions the colour in the skins transfers to the juices and gives the musts their intense, brilliant pink hues.

The musts from these two vinifications were immediately cooled to 10 °C and stored in small tanks overnight to achieve perfect settling. At the end of this time they were perfectly clear and pure, and in the best conditions for starting alcoholic fermentation in stainless steel tanks at controlled temperature to preserve the fragrances released during the process. At the end of the first fermentation, the wine was moved to tanks, preserving the fine lees to allow sur lie maturation to develop enhanced body and complexity. To preserve the wine's grip and allow the fruitiness to come to the fore, there was no malolactic fermentation.

Maceration on the skins of the Gaspa vineyard harvest was conducted after meticulous selection of the grapes, destemming and precise temperature control, setting 12 °C for the first two days to showcase fruit aromas, then rising to 24 °C during alcoholic fermentation on the skins for another 5 days, which optimized extraction of the wine's ruby red hues after racking.

The skilled assemblage of these three versions of Pinot Nero created a virtuous circle of acidity-softness-aromatic complexity-finesse.

After 5 years on the lees and at least 6 months resting after disgorgement, '61 Nature Rosé 2011 was ready to be poured.

SENSORY PROFILE

On the palate Berlucchi '61 Nature Rosé 2011 displays the purest possible expression of Pinot Nero grown in Franciacorta, weaving together many nuances for a perfect result. In addition, since there is no sugar-syrup dosage, the wine is the truest expression of the growing area's most natural, forthright character.

Expressive, complex aromas and a heady, lingering palate make this a terrific, cellarable Millesimato.



GUIDO BERLUCCHI & C. S.P.A.