

FRANCIACORTA  
Guido Berlucchi  
**BERLUCCHI**



**BERLUCCHI '61 NATURE ROSÉ 2012**  
**Franciacorta Millesimato**

**GRAPES:** 100% Pinot Noir, from estate vineyards in Ragnoli, Quindicipiò and Gaspa, all planted at a high density of 10,000 vines/hectare.

**HARVEST PERIOD:** Second third of August 2012.

**VINEYARD YIELD:** 8,000 kg of grapes per hectare, with an average must yield of 36%, equivalent to 3,840 bottles per hectare.

**VINIFICATION:** The clusters are given a gentle, gradual pressing, yielding different must fractions, which undergo cold pre-maceration for about 24 hours. The must is then gently pressed off the skins and ferments in steel, followed by maturation sur lie for 6 months. A small amount of the Pinot Noir is fermented as a red wine, followed by a maceration on the skins for about 7 days.

**MATURATION:** Assemblage of the cuvée in the spring following harvest, using solely wines of the previous year. Bottle fermentation and maturation sur lie for a minimum of 5 years, followed by 6 months' rest after disgorgement.

**DOSAGE:** Zero dosage.

**SIZES:** Standard 750ml bottle

**SENSORY PROFILE**

**APPEARANCE:** Abundant, creamy mousse and slender, sinuous bead of pin-point bubbles; notably long-lasting crown.

**COLOUR:** Subtle peach-pink, shot with coral.

**BOUQUET:** Notably fragrant and complex, displaying cranberry melded with delicate hints of citrus, all beautifully integrated with a rich, earthy minerality.

**PALATE:** This Rosé is marked by an impressive balance between the supple, silky texture that is the fruit of a lengthy maturation sur lie, the vibrant acidity and minerality of a Pinot Noir vinified as a white wine, and the delicate, appealing tannins of a Pinot Noir briefly macerated on the skins.

**PAIRINGS:** This vintage-dated wine is recommended for all courses of a meal, in particular with elaborate antipasti, with main courses of fish, veal, and poultry, and with medium-aged cheeses.

**SERVING TEMPERATURE:** 10-12°C.

**TECHNICAL DATA:** Alcohol: 12.5%; residual sugar: trace; total acidity: 7.7 g/l; pH: 3.08

**FIRST YEAR PRODUCED:** 2011

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## TECHNICAL BACKGROUND

### BERLUCCHI '61 NATURE 2012

#### IN THE VINEYARD

The grapes that produce Berlucchi '61 Nature Rosé 2012 come from estate vineyards planted exclusively to Pinot Noir located in the Corte Franca communes of Ragnoli, Quindicipiò, and Gaspa. The vines average 20 years old and are hence ideally suited to provide vintage-specific sparkling wines. The vineyards, planted to a very high density of 10,000 vines per hectare and permanently trained to the spurred cordon system, are managed in accord with environment-friendly principles. Soils are an important factor: the grapes from the Ragnoli vineyard, growing in soils of fluvio-glacial origin, perfect for white-wine vinification, contribute minerality and overall fine balance, while the Quindicipiò vineyard, lying on hillslopes in morainic, well-ventilated soils that are loose, shallow, and rich in gravel, produces healthy, sound grapes with high levels of both phenolic and physiological ripeness, enviably suited for rosé production. Finally, the Gaspa vineyard, in shallow, pebbly morainic soils, yields super-ripe grapes, rich and concentrated, perfect for pre-fermentation macerations for production of red wines. High-density planting enhances the varietal traits of the grapes, in terms of both phenolic and physiological ripeness.

Phenolic ripeness means that the grapes are ripe in terms of polyphenols and varietal aromatic precursors, which translates into significant aromatic and structural excellence. Physiological ripeness refers to the sensory features desired in a Franciacorta base wine: good acidity and a low pH, which ensure fine ageing potential.

#### HARVEST

Budbreak took place over a fairly wide space of time, compared with other growing seasons. The first buds already appeared in the last week in March, while in the north-easterly areas, where growth stages occur later, budding lasted until mid-April.

Weather data reveal that, from the latter third of April through late July, average temperatures were lower than the 2002-2011 ten-year norm. This slowed down vine growth, lengthening the period between budbreak and flowering. That same period saw abundant rainfall, often above the 10-year average.

Colder than average weather conditions during flowering brought—though not everywhere—reduced fruit-set, which in turn resulted in below-average crop levels.

Late July experienced a turnabout in the weather, with a significant rise in temperature, well above seasonal norms, which reversed the accumulated delays and brought the fruit to optimal phenolic ripeness.

#### IN THE CELLAR

'61 Nature Rosé 2012 represents "the full spectrum of Pinot Noir" since it is fashioned from three different "variations" of this noble grape. The white-wine vinification utilizes inclined-plane presses, which are designed for a slow, gentle pressing of the whole cluster that immediately releases its juice. The base wines selected for '61 Nature Rosé 2012 were made exclusively from the very first press fractions, or free-run juice, which for this vintage amounted to 36 litres per 100 kg of grapes.

In the rosé-style vinification, the grapes are separated from the stems (the only instance this is allowed by the Production Code) and placed in special presses, where they remain for a 24-hour cryo-maceration, then gently pressed. In this chilled, oxygen-free environment, the pigments in the skin migrate to the must, giving it a distinctive, luminous pink coloration.

The musts from these two styles of vinification were immediately chilled to 10°C and put into small tanks, where they gravity-settled for one night, to perfect clarity, a required condition for the initial fermentation. This took place in temperature-controlled, stainless-steel tanks to preserve the aromas released from the must during the process. The new wine was then transferred into other tanks along with its fine lees, making possible a maturation with them (*sur lie*), which gives the wine improved structure and complexity. The wine did not go through malolactic fermentation, in order to preserve a crisp tautness on the palate and to maximise its fruit expression.

For the red-wine fermentation of the special parcel of the Gaspa vineyard, the grapes were given a careful quality inspection then separated from the stems. During the first 2 days, the temperature was kept rigorously at 12°C to maximise fruit aromas, then it rose naturally to 24°C during fermentation. The wine remained on the skins for 5 more days in order to optimise ruby-red colour in the wine after pressing-off.

The expert assemblage of these 3 styles of Pinot Noir into a single cuvée created the "squaring of the circle" with respect to acidity, smoothness, aromatic complexity, and finesse.

After 5 years' maturation *sur lie* and a minimum of 6 months' rest after disgorgement, '61 Nature Rosé 2012 is ready to be enjoyed.

#### SENSORY PROFILE

At first sip, one immediately appreciates the extent to which '61 Nature Rosé 2012 embodies the purest expression of Pinot Noir grown in Franciacorta, displaying the perfect marriage of all its multi-layered nuances. In addition, since there is no sugar-syrup dosage, the wine is the truest expression of the growing area's most natural, innermost character. Expressive, complex aromas and a linear, long-lingering palate make this a Millesimato of astounding dynamic balance.

