

**Palazzo Lana**  
**Extrême 2005 *Technical Information***

***Denomination***

***Grapes***

Franciacorta

Pinot Noir (100%) grown in two estate vineyards planted to high density at Borgonato: Quindicipiò, and Brolo, overlooking Palazzo Lana Berlucchi

***Vineyard yield***

Varies from 80 to 100 quintals of grapes per hectare, with a 35% yield in must

***Fermentation***

A gentle, gradual pressing delivers the highest-quality, free-run must, which then ferments in stainless steel. Separate lots of wine go into oak barrels, where they mature 6 months sur lie.

***Maturation***

In the spring, the finest lots of base wine, all from the same vintage, are assembled into the cuvée, which is then bottled, together with cultured yeasts and a liqueur de tirage of 20 g/l sugar. The final wine matures sur lie for a minimum of 48 months, followed by an additional 6 months after disgorging.

***Style***

Extra Brut

***Sizes available***

750ml bottle

***Sensory profile***

***Appearance***

Dense, generous mousse; supple bead of pinpoint bubbles; lengthy, long-lingering crown.

***Colour***

Copper-edged, intense straw-yellow.

***Bouquet***

Pronounced aromas of redcurrant, wild strawberry, pungent forest berry, acacia honey, and fresh-baked bread.

***Palate***

Lively hints of forest floor return, underscoring a complex of remarkable crispness, a clean-edged profile, and impressive depth. A pronounced minerality and acidity drive a lengthy progression and finish.

***Serving temperature***

8°C

***Important technical data***

***Alcohol*** 12.0 % vol

***Residual sugar*** 5 g/l

***Total acidity***

***Dry extract*** 22 g/l

***pH*** 3.00

8.5 g/l