

FRANCIACORTA  
  
*Guido Berlucchi*  
**BERLUCCHI**



**PALAZZO LANA EXTRÊME 2008**  
**Franciacorta Riserva**

**GRAPES:** 100% Pinot Noir, grown in two estate vineyards planted to high densities: the hillside Quindicipiö, in Borgonato, and Brolo, overlooking palazzo Lana Berlucchi.

**HARVEST PERIOD:** 24-25 August.

**VINEYARD YIELD:** 8,000 kg per hectare, with a yield in must of 30%, equivalent to 3,200 bottles per hectare.

**VINIFICATION:** The free-run must, the "heart" of the slow, gentle pressing, undergoes fermentation in steel fermenters, then a number of lots of wine go to oak barrels, where they mature sur lie for 6 months.

**MATURATION:** The following spring, the cuvée is assembled from the finest lots, all of the same growing year. The cuvée undergoes a secondary fermentation in the bottle then rests sur lie for a minimum of 7 years, followed by a further 6 months after disgorging.

**DOSAGE:** Extra Brut.

**SIZES:** 750 ml bottle and 1.5 l. magnum

**SENSORY PROFILE:**

**APPEARANCE:** Abundant mousse, slender, delicate bead, and long-lingering crown.

**COLOUR:** Intense straw yellow, with lively hints of pink-gold.

**BOUQUET:** Broad, generous nose, redolent of peach and apricot, and candied orange.

**PALATE:** Impressive for its remarkable crispness, clean-edged contour, and firm structure, all in the context of a magisterial balance between acidity and minerality, which in turn ensures its notable length and significant cellarability.

**SERVING SUGGESTIONS:**

This vintage-dated Franciacorta is perfect for all the courses of a meal: ideal with elaborate antipasti, as well as with main courses of fish, lighter meats, and medium-aged cheeses.

**SERVING TEMPERATURE:** 10-12 °C.

**DATA AT DISGORGING:** Alcohol 12.0%; sugars 2.0 g/l.; total acidity 8.00 g/l; pH 3.00

**FIRST YEAR PRODUCED:** 2004

## TECHNICAL DETAILS

### BERLUCCHI PALAZZO LANA EXTRÊME 2008

#### IN THE VINEYARD

The grapes that yield Palazzo Lana Extrême are grown in the highest-quality parcels of two estate vineyards in Borgonato, both planted exclusively to Pinot Noir. The first, Quindicipio', lies in a well-ventilated site on mid-slope, with light, shallow morainic soils rich in pebble and gravel. The vines face east-west, a perfect aspect for producing sound, healthy grapes with generous pulp and good sugars, but never excessively ripe. The second vineyard, Brolo, lies in medium-deep fluvio-glacial morainic soils, which are ideal for producing crisp, high-acidity red grapes.

Both vineyards are trained to spurred cordon and planted to high densities of 10,000 vines per hectare, and are managed in full respect for the surrounding environment. Most vineyard operations are performed manually: pruning to a low bud count; rigorously manual selection of the most promising buds in the spring; light leaf-pulling to favour exposure to sunlight and reduce morning humidity; cluster-thinning later in June, which limits yield to 4-5 clusters per vine; and finally a manual quality-selection of the clusters in the vineyard during harvest.

#### AT HARVEST

The 2008 growing season was marked by a cool spring with little sun, which delayed budbreak by some 15 days, compared to the previous season. Overall, the season promised significant quality, since frequent spring rainfall reduced fruit set (passage from flower to cluster). Weather conditions remained very favourable, encouraging the successive stages of vine growth: continued development of the vine itself, cluster development, and finally berry ripening.

Intervals between rains were never long, so groundwater reserves remained charged, keeping the vines well-watered and with excellent growth characteristics.

#### IN THE CELLAR

The grapes were picked by hand as soon as they achieved optimal ripeness, a point that varies from season to season depending on the characteristics of each individual parcel. The 18kg boxes filled with grapes were brought swiftly to the cellar, and the clusters placed in specialised, inclined-plate presses, which are designed to provide a slow, very gentle pressing of the whole cluster and immediately free the juice from the berry.

The components of Franciacorta Extrême 2008 are the product of the free-run must, the fruit of the very first fraction of the pressing, which in this vintage did not exceed 30 litres per 100 kg of grapes. The lots of must were immediately chilled to 10°C and placed in small tanks, where they underwent an overnight gravity setting; the result was clean, pure musts, in perfect condition for the successive fermentation, which took place in stainless steel fermenters, temperature controlled in order to preserve intact the aromatics released during the fermentation process.

As soon as the natural sugars were transformed and fermentation concluded, the fresh wine was transferred to another tank, along with its fine sediments, so that the wine could mature in contact with them (*sur lie*), a process that provides the wine with increased structure and complexity. At the same time, a lot of the choice Pinot Noir from the Brolo vineyard underwent the same process, but in oak barrels, which allows the oak to heighten the wine's sensory qualities, particularly its smooth texture and length on the palate.

Assembly of the final cuvée took place on 23 April 2009. It was composed of 100% Pinot Noir, with two lots from the Brolo vineyard and three from Quindicipio'. The average yield in grapes per hectare from these vineyards was 8,000 kilos, or less than 1 kg per vine; in terms of bottles per hectare, one hectare of vines yielded 3,200 bottles.

The selection of these 5 parcels as the fruit of numerous tasting sessions, which began shortly after harvest and continued right up to the assemblage of the final cuvée, a lengthy process that testifies to the meticulous attention, commitment, and passion demanded for the selection of such quality. The Brolo grapes give austerity and rigour to the final wine, ensuring its aptitude for longevity; in the cuvée, it is noticeable in the wine's flinty minerality and heady fullness. The two Pinot Noir parcels in the Quindicipio' vineyard constitute the cuvée's foundation and express to the highest degree a style of Pinot Noir that is a balance of fine structure—classic to a red-wine fermentation—and longevity—characteristic of a white-wine fermentation.

Bottling was carried out on 5 June 2009, with a liqueur de tirage of cane sugar and cultured yeasts that were grown in our own facility after ensuring their soundness and fermentative potential. The wine then rested *sur lie* 102 months, during which time the Franciacorta matured, gaining in olfactory complexity and future character on the palate. Gradual breakdown of the yeast cells heightened the primary grape aromas as well as the secondary fermentation characteristics, enriching them with the so-called tertiary fragrances, which give to the Franciacorta greater maturity and individuality. Yeast cell dissolution also improves the wine's structure by providing body and a natural smoothness, which when combined with the cuvée's acidity and crispness creates balance and pleasure in the mouth. The first disgorgings were performed on 14 December 2017, using a dosage that was composed partly of a selection of the base-wine cuvée matured over these years in oak barrels plus a small amount of sugar, thus constituting an Extra Brut-style dosage. A further period of rest for the wine in our cellars is required so that the wine can re-balance itself after the disgorging operation.

The 2008 vintage yielded 7,962 750ml bottles and 864 1.5 l. magnums.



GUIDO BERLUCCHI & C. S.P.A.