

FRANCIACORTA  
  
*Guido Berlucchi*  
**BERLUCCHI**



## **PALAZZO LANA EXTRÊME 2007**

### **Franciacorta Riserva**

**GRAPES:** 100% Pinot Nero grown in two Berlucchi-owned, high planting density vineyards in Borgonato: the hillside Quindicipiò, and Brolo, overlooking Palazzo Lana Berlucchi.

**HARVEST PERIOD:** middle ten days of August.

**YIELD:** 8,500 kg of grapes per hectare with 30% must yield, equivalent to 3,400 bottles per hectare.

**VINIFICATION:** made from free-run must, obtained by gentle, gradual pressing; alcoholic fermentation in stainless steel vats. Small lots are then transferred to oak barriques where they mature sur lie for 6 months.

**MATURATION:** assemblage of the cuvée in the spring following harvest with only wine from that specific vintage, selecting only the finest lots. Second fermentation in the bottles and maturation sur lie for a minimum of 7 years followed by an additional 6 months after disgorgement.

**STYLE:** Extra Brut.

**SIZES AVAILABLE:** standard bottle 750 ml, Magnum 1.5l.

#### **SENSORY CHARACTERISTICS:**

**APPEARANCE:** lavish mousse with long-lasting cordon and fine bead.

**COLOUR:** rich, copper-tinged straw-yellow.

**BOUQUET:** broad and generous with hints of tropical fruit, peaches, candied orange peel and crusty bread.

**PALATE:** displays exceptional freshness, crisp flavour and structure with harmonious acidity and mineral notes, making the wine extremely lingering and long-lived.

**PAIRINGS:** perfect throughout the meal, pairing beautifully with flavoursome starters, fish dishes, white meats and medium-aged cheeses.

**SERVING TEMPERATURE:** 10-12 °C.

#### **ANALYTICAL DATA:**

Alcohol 12% Vol, residual sugar 2.5g/l, total acidity 8.2g/l, pH 3.05.

**FIRST VINTAGE PRODUCED:** 2004

## TECHNICAL DETAILS

### BERLUCCHI PALAZZO LANA EXTRÊME 2007

#### IN THE VINEYARD

The grapes used to create Palazzo Lana Extrême are grown in the best areas of two Berlucchi-owned vineyards in Borgonato, both planted exclusively to Pinot Nero. The first, 'Quindicipio', is found on breezy glacial-origin hillsides with light, shallow, stone-rich soil. The east-west aspect is ideal for producing healthy, juicy fruit rich in sugars and never overripe. The Brolo vineyard, on land of fluvial-glacial origin with medium-deep soil, is particularly well-suited to black grapes rich in fresh acidity. Both vineyards are planted to a high density – 10,000 plants per hectare – using the spurred cordon system, and farmed according to environmentally friendly agronomical principles. Many vineyard procedures are manual: pruning with low bud yield, strict manual selection of the best springtime shoots, light leaf thinning on the rows to allow better exposure to sunlight and reduce dew, further fruit thinning in June, limiting the yield to 4-5 bunches per vine, and lastly harvesting with selection of best bunches in the vineyard.

#### IN THE HARVEST

Typical of 2007 was early budbreak, in late March while the summer weather was normal with temperatures slightly lower than forecast enabling the grapes to ripen normally though much earlier than previous years. The long ripening period produced excellent fruit both in terms of acidity and aromatic components. The considerable temperature variation in the days before harvesting enhanced the fresher, subtler aromas.

#### IN THE CELLAR

The grapes were hand-picked when perfectly ripe, according to an evaluation carried out every year according to the features of each individual vineyard. The 18kg crates containing the grapes were quickly taken to the cellar and placed inside special tilted presses designed for slow, gradual crushing of the grapes with immediate separation of the juice. The components of Franciacorta Extrême 2007 exclusively derive from the first pressing, the so-called free-run must, which in this vintage was equivalent to no more than 30 litres per 100kg of grapes. The must was chilled to 10° C and placed in small vats overnight to achieve perfect decantation. At the end of this process the must was perfectly clear and pure, the ideal conditions for initial alcoholic fermentation in temperature-controlled stainless steel vats to preserve the aromas released during the fermenting process. At the end of alcoholic fermentation, with the release of the grape's natural sugars, the new wine was immediately moved into a vat, preserving the fine lees, enabling the base wine to mature *sur lie*, gaining structure and complexity. Similarly, part of the best Pinot Nero from the Brolo vineyard is placed in barriques for the same type of maturation during which the oak enhances the sensory profile of the wine, particularly the natural softness and lingering flavour. Assemblage took place on 19th April 2008, consisting of 100% Pinot Nero: two selections from the Brolo vineyard and three from Quindicipio. The average yield for this Franciacorta was 8,500kg of grapes per hectare, less than 1kg per vine. In bottle terms, one hectare of vineyard produced 3,400 bottles. These plots were chosen after various tasting sessions, starting at the end of the harvest and continuing until a few days before definitive assemblage, as a guarantee of the special care, dedication and passion required in the selection of prime products. The Pinot Nero plot at Brolo contributes austerity and determines the wine's ageability, adding characteristic heady and mineral qualities. The Pinot Nero plots at Quindicipio are the backbone of the blend, fully expressing the style of a Pinot Nero which shows balance between structure, typical of fermentation on the skins, and ageability thanks to off-the-skins fermentation. It was bottled on 9 June 2008 using a bottling liquor consisting of sugar and selected active yeasts, reproduced in our cellars following monitoring of vitality and vigour. The Franciacorta wine matured *sur lie* in the bottles for over 7 years, acquiring complex aromas and powerful flavour. Autolysis of the yeasts enhanced the grapes' primary aromas and the secondary aromas created during fermentation, adding the so-called tertiary aromas which endow the Franciacorta with mature and particular features. Autolysis of the yeasts also increases the structure, giving the wine fuller body and natural softness, combined with the acidity and freshness of the assemblage to create an appealing, balanced flavour. Disgorging took place on 6 October 2015 using an Extra Brut dosage created by combining part of the non-fermented blend which remained for all these years in the barriques, and a small percentage of sugar. After disgorging the Franciacorta requires a resting period in our cellars to rebalance the sensory profile after this crucial stage of production.

For the 2007 vintage 6,504 standard bottles (75cl) were produced and 464 Magnums (1.5l).



GUIDO BERLUCCHI & C. S.P.A.