


Guido Berlucchi
BERLUCCHI
FRANCIACORTA



BERLUCCHI '61 NATURE 2015

Franciacorta Millesimato

GRAPES: Chardonnay (70%) and Pinot Noir (30%), grown in the estate vineyards of Arzelle, Rovere, San Carlo, and Ragnoli, all planted to a high density of 10,000 vines/hectare.

HARVEST PERIOD: Last third of August 2015.

YIELD: 9,000 kg of grapes/hectare, with a yield in must of 30%, equivalent to 3,600 bottles/hectare.

VINIFICATION: The whole clusters are pressed gently and slowly, yielding various fractions of must. Fermentation is in steel, then the finest lots mature sur lie in oak barrels for 6 months.

MATURATION: In the spring following the harvest, the cuvée is assembled, with 100% of the wine of that harvest. The blend re-ferments in the final bottle and matures sur lie a minimum of 5 years, followed by a further 6 months' bottle-ageing after disgorging.

DOSAGE: Zero dosage.

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

SENSORY PROFILE:

APPEARANCE: abundant and creamy mousse, with a faint but persistent crown; fine and sinuous perlage.

COLOUR: intense straw yellow with slight nuances of antique gold.

BOUQUET: fine and elegant, characterised by an opening with notes of saffron followed by light citrus aromas of bergamot and candied citron, ripe yellow fruits and bread crust, and lightened by fresh hints of star anise on a flint background.

PALATE: the wine is characterised by great balance on the palate; its excellent structure, lively acidity and persistent sapid finish combine dynamically to endow it with great personality.

PAIRING: it is a perfect match for structured first courses and fresh filled pasta, fish stews, meat dishes and cheeses, including mature ones.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol: 12.5% Vol.- Sugars: trace.

Total acidity: 7.20 g/l pH: 3.05.

FIRST PRODUCTION: 2009

TECHNICAL BACKGROUND

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VINEYARD

The grapes that produce Berlucchi '61 Nature 2015 are grown in the communes of Corte Franca and Provaglio d'Iseo: in the Arzelle, Rovere, and San Carlo vineyards--all planted to Chardonnay--, and Ragnoli, planted to Pinot Noir. All average more than 20 years old and are thus optimally mature, perfectly suited for producing vintage-dated Millesimato Franciacortas.

The vineyards are planted to a very high density of 10,000 vines per hectare, trained to permanent spurred cordon, and managed in accord with low environmental-impact, sustainable viticultural practices.

Weather and soils play a crucial role as well. The Arzelle vineyard is planted in deep morainic soils, which gives outstanding structure to the grapes for base wines, while the fine-grained sediments of San Carlo and of Rovere ensure crisp acidities in the wines. An overall balance of characteristics is what the Ragnoli vineyard offers, with its fluvial-glacial soils. The high-density plantings help to bring to the fore the grapes' varietal characteristics, in terms of both technological and phenolic ripeness. In the latter case, the grapes are ripe in terms of their polyphenols and aromatic precursors, which translates into notable aromatic richness and structural solidity. Technological ripeness heightens the organoleptic characteristics desirable in a Franciacorta base wine, as well as a solid acidity, low pH, and a promise of significant cellarability

GROWING YEAR

The 2015 growing season began normally, with budbreak occurring in the initial third of April.

The period of April through August, however, saw the least rainfall in recent years. The weather in July, in fact, was almost rain-free, and average daily temperatures remained high, all of which slowed vine growth.

The harvest started around the first week of August and concluded in 15 days.

Overall, 2015 can be characterised as a worthy and positive vintage, since the hot weather was more than offset by meticulous, expert winemaking, which yielded elegant, taut Millesimato wines with superb structure.

VINIFICATION

The grapes were harvested exclusively by hand upon reaching optimal ripeness, in the initial third of August 2015. The 18-kg crates were rapidly brought to the cellar, and the clusters placed into specialised, inclined-plate presses designed to provide a gentle, gradual pressure on the whole clusters, immediately releasing the juice. The base wines for Franciacorta '61 Nature 2015 were made exclusively from the very first pressing fractions, the so-called free-run must, which for this vintage is 30 litres per 100 kilos of grapes.

The musts were rapidly chilled to 10°C and transferred into small tanks, where an overnight gravity settling resulted in pure, clear musts, perfect for fermentation. That took place in stainless steel fermenters, temperature-controlled to preserve the aromas that emerge during the process. After the fermentation, the wine went into other tanks, together with its fine lees, since a maturation "sur lie" improves the final wine's structure and complexity. In the meantime, some of the finest-quality base wines were transferred to once- or twice-used barriques for the same maturation process, during which the oak heightens the wine's sensory profile. Following more than five years sur lie and a minimum of six months' ageing after disgorgement, '61 Nature 2015 is ready for enjoyment.

SENSORY PROFILE

Tasting '61 Nature 2015 reveals it as the purest expression of Franciacorta, through its marriage of the fleshy elegance of Chardonnay to the vibrant minerality of Pinot Noir. Further, since it is made without the "touch-up" of a liqueur d'expédition, it represents the purest, uncompromised soul of this growing area. Its complex, expressive bouquet; vibrant progression; and near-endless finish give this Millesimato its amazing "dynamic balance."