

Palazzo Lana

Extrême 2005

Technical Information

Denomination Franciacorta

Grapes 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 pin-point 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	Dry extract	22 g/l
Residual sugar	5 g/l	pH	3.00
Total acidity	8.5 g/l		