

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



PALAZZO LANA EXTRÊME 2006

Franciacorta Reserve

GRAPES: 100% pinot noir, grown in Berlucchi high-density estate vineyards, in Borgonato: the Quindici-piò and Brolo vineyards, overlooking Palazzo Lana Berlucchi.

HARVEST PERIOD: last third of August

YIELD: 8,000 kilos per hectare, with a yield in must of 35%(3,700 bottles per hectare).

VINIFICATION: made from the free-run must, obtained by a gentle, gradual pressing. Initial fermentation is in stainless steel. 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 bottle and aging on the yeasts for a minimum of 60 months, followed by an additional 6 months after disgorgement.

STYLE: Extra Brut.

SIZE AVAILABLE: Standard bottle (750 ml), Magnum 1.5 l.

SENSORY CHARACTERISTICS:

APPAREANCE: it exhibits a lavish mousse, long-lingering cordon, and bead of pin-point bubbles.

COLOUR: rich, copper-tinged straw-yellow.

BOUQUET: broad and generous, releasing fragrances of wild red berry fruit, including redcurrant and wild strawberry, candied yellow fruits and bread crust.

PALATE: nicely mirrors the berry fruit encountered on the nose, and is impressive for its remarkable crispness, clean profile, and fine depth. Particularly interesting are its fresh acidity and mineral notes, which seem almost endless.

SERVING TEMPERATURE: 8°C.

ANALYTICAL DATA:

Alcohol 12.5%, residual sugar 2.0 g/l, total acidity 7.5 g/l, pH 3.05.

INITIAL VINTAGE: 2004