



**BERLUCCHI '61 NATURE BLANC DE BLANCS 2017  
Franciacorta Millesimato (Vintage-dated)**

**GRAPES:** Chardonnay (100%), grown in the central area of the Arzelle estate vineyard, planted to a high density of 10,000 vines per hectare.

**HARVEST PERIOD:** Second third of August 2017.

**YIELD:** 6,000 kg of grapes/hectare, with a 30% yield in must, equivalent to 2,400 bottles/hectare.

**VINIFICATION:** Gentle, gradual pressing of the clusters, with quality-fractioning of the musts, then fermentation in stainless steel, and maturation of the best vineyard parcels in oak barrels, where they mature 6 months sur lie.

**MATURATION:** Assemblage of the cuvée in the spring following harvest with 100% wines from 2017 vintage, followed by in-bottle fermentation, then a minimum of 5 years' maturation sur lie, with further 6 months' bottle-ageing after disgorgement.

**DOSAGE:** Zero dosage.

**SIZES:** 750 ml bottle.

**SENSORY PROFILE:**

**APPEARANCE:** Generous, creamy mousse; delicate, supple bead; and long-lingering, pale crown of bubbles.

**COLOUR:** Intense straw yellow shot through with antique gold.

**BOUQUET:** Broad and deep, with notes of melon, yellow peach, and candied apricot, concluding with delicate hints of black liquorice and pan brioche.

**PALATE:** Firm, powerful structure bolstered by judicious acidity. A savoury finish lengthens the mid-palate and gives it a taut thrust.

**FOOD PAIRINGS:** This Millesimato will enrich all the dishes of a meal: elaborate aperitifs, seafood, risotto, main courses of fish, lighter meats, and medium-aged cheeses.

**SERVING TEMPERATURE:** 10-12°C.

**TECHNICAL DATA AT DISGORGING:**

Alcohol: 12.5% Sugars: Trace

Total acidity: 6.00 g/l. pH 3.20.

**FIRST YEAR OF PRODUCTION:** 2012