



**BERLUCCHI ' 61 NATURE ROSÉ 2017**  
**Franciacorta Millesimato (Vintage-dated)**

**GRAPES:** Pinot Noir (100%) grown in the Quindicipiò and Gaspa estate vineyards, planted at 10,000 vines/hectare.

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

**YIELD:** 6,000 kg of grapes/hectare, with a 33% yield in must, equivalent to 2,640 bottles/hectare.

**VINIFICATION:** Gentle, gradual pressing of the clusters, with quality-fractioning of the musts for the Pinot Noir intended for a white-wine fermentation. The Pinot Noir for a rosé fermentation is given a 24-hour cryo-maceration followed by gentle pressing. Fermentation is in stainless steel, and maturation 6 months sur lie.

A small amount of Pinot Noir is fermented as a red wine, with a post-fermentation maceration of about 7 days.

**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:** Shimmering camelia pink with coral highlights.

**BOUQUET:** Remarkably multi-layered and aromatic, displaying wild forest berryfruit, hints of pomegranate and tangy redcurrant, lifted by spicy notes of pink pepper and black tea leaves.

**PALATE:** Notable elegance and vibrant acidity, with a vein of stylish tannins, from the macerated Pinot Noir, supporting a notably full body.

**FOOD PAIRINGS:** This Millesimato will enrich all the dishes of a meal: hearty charcuterie aperitifs, meat-based first courses, and cheeses, even aged styles.

**SERVING TEMPERATURE:** 10-12°C.

**TECHNICAL DATA AT DISGORGING:**

Alcohol: 12.5% Sugars: Trace

Total acidity: 6.00 g/l. pH 3.14.

**FIRST YEAR OF PRODUCTION:** 2011

## TECHNICAL BACKGROUND

### BERLUCCHI '61 NATURE ROSÉ 2017

#### VINEYARD

The grapes that yield Berlucchi '61 Nature Rosé are grown in the central, and therefore most protected, nuclei of the Berlucchi estate vineyards dedicated exclusively to Pinot Noir, in the commune of Corte Franca. Ragnoli, Quindicipio and Gaspa average over 20 years old, and are therefore perfectly mature and well-suited for producing "grapes worthy of a Millesimato (vintage-dated)." The vineyards, planted at a very high density of 10,000 vines per hectare and trained to permanent spurred cordon, are managed in strict accord with organic and sustainable principles, in full respect, therefore, for their local environment.

Soils are also crucial components. Ragnoli, planted in fluvial-glacial complexes, provides minerality and good overall balance. Quindicipio, on the other hand, lies in a well-ventilated site on a mid-hillslope, in light, shallow, morainic soils with abundant cobble content; it yields optimally-ripe grapes with phenolic and physical ripeness in perfect equilibrium, outstanding for production of rosé wines. Finally, Gaspa grows in thin, shallow morainic soils with plenty of gravel and produces fully ripe, very rich and concentrated fruit, perfect for red wines, with pre-fermentation macerations.

The dense vineyard layouts contribute to heightening varietal characteristics in the grapes, both in terms of phenolic and physical ripeness. In the first case, ripe phenolics and aromatic precursors translate into rich, complex aromatics and firm structure. With regard to physical ripeness, the grapes yield organoleptic qualities in the grapes desired in a Franciacorta base wine, and the firm acidity and low pH fundamental for significant for evolution over time.

#### GROWING YEAR

The 2017 growing year was deeply marked by the historic freeze of 18-19 April, when night-time temperatures plunged to -2/-3 °C around 6.00am. Records in the Po river valley reveal that late freezes of this magnitude, in the latter third of April, occur less than once in 40 years.

The season opened on a positive note, with advanced vine growth achieved rather early, compared to the historical norm. The effects of the freeze, observed early the next morning, were devastating, with losses that, at harvest's end, amounted to some 49% of the crop. The season as a whole proceeded normally. May and June saw temperatures reach both high maximums and low minimums, and day-night temperature differentials were somewhat elevated. Vineyards unscathed by the freeze saw an even season of good quality, yielding grapes with a good balance of acidity and ripeness, and the Franciacorta base wines were well-structured and exhibited complex aromatics.

#### VINIFICATION

'61 Nature Rosé represents "all the colours of Pinot Noir" since it expresses three different "variants" of this noble variety. The white-wine fermentation uses an inclined-plane press designed for gradual, gentle pressure of the whole cluster and immediate separation of the juice. The base wines for '61 Nature Rosé are made exclusively from the very first pressing fractions, the so-called free-run must, which for this vintage is 33 litres per 100 kilos of grapes. For a rosé fermentation, the berries are removed from the stem (the only time this practice is allowed by the Production Code) and the grapes are placed in specialised, closed presses, where the juice cryo-macerates on the skins for 24 hours and then is gently pressed off. The cold temperature and lack of oxygen facilitate the migration of colour pigment from the skin into the must, giving it a brilliant, intense pink hue. The musts created by these two processes are rapidly chilled to 10°C and transferred to small tanks. An overnight gravity settling results in pure, clear musts, perfect for fermentation. That takes place in stainless steel fermenters, temperature-controlled to preserve the aromas that emerge during the process. After the fermentation, the wine goes into other tanks, together with its fine lees, since a maturation "sur lie" improves the final wine's structure and complexity. The red-wine vinification of the lot of grapes from the Gaspa vineyard initiated with a meticulous quality inspection, elimination of the stems, and careful of the temperature, which was held to ca. 10°C over the first two days in order to emphasise fruit aromas. It then rose naturally to 24°C during fermentation, and the wine remained in contact with the skins for another five days to optimise pigment extraction, resulting in a lively ruby red at pressing off. A painstaking assemblage of these three styles of Pinot Noir "squared the circle" of acidity, smoothness, aromatic richness, and finesse. Following more than five years of resting sur lie and six months of ageing after disgorgement, '61 Nature Rosé is ready for enjoyment.

#### SENSORY PROFILE

Tasting '61 Nature Rosé 2016 reveals it as the purest expression of Pinot Noir cultivated in Franciacorta and the seamless union of the myriad nuances that compose it. 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 fragrant complexity; generous, heady character; and near-endless progression and finish make this Millesimato a remarkable wine with many impressive years ahead.