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Guido Berlucchi

BERLUCCHI
FRANCIACORTA

PALAZZO LANA EXTRÊME 2013 FRANCIACORTA RISERVA

GRAPES:

100% Pinot Noir grown in two high-density estate vineyards in Borgonato, the hillslope Quindicipiò vineyard and Brolo, with its view of Palazzo Lana Berlucchi.

HARVEST PERIOD:

Second third of August 2013.

VINEYARD YIELD:

9,000kg of grapes per hectare, with a 25% yield in must, equivalent to 3,000 bottles per hectare.

VINIFICATION:

The highest quality, free-run must, fruit of a gradual, gentle pressing, ferments in stainless steel, then the finest lots go to oak barrels, where they mature 6 months sur lie.

MATURATION:

The cuvée is assembled in the spring following the harvest with the highest-quality base wines, all 100% of the same growing year. The wine re-ferments and matures sur lie in the bottle for a minimum of 10 years, followed by a further 6 months after disgorging.

DOSAGE:

Extra Brut.

SIZES:

750ml bottle and 1.5l. magnum

SENSORY PROFILE:

APPEARANCE:

Abundant mousse, delicate bead, and long-lingering crown.

COLOUR:

Intense straw yellow, with pink-gold highlights.

BOUQUET:

Generous, wide-ranging bouquet of fragrant apricot and melon and of candid orange peel.

PALATE:

Stands out for its pronounced vein of crisp acidity, clean-edged contours, and firm structure, all beautifully knit together by a tangy minerality that drives a near-endless progression and promises significant longevity.

SERVING SUGGESTIONS:

This full-bodied Riserva is at its best partnered with full-flavoured, hearty dishes, elaborate first courses, and main courses of meats and poached fish.

SERVING TEMPERATURE:

10-12 °C.

TECHNICAL DATA:

Alcohol 12.00% - Sugars 3.50 g/l,
Acidity 8.00 g/l - pH 3.00

INITIAL VINTAGE: 2004

TECHNICAL BACKGROUND

PALAZZO LANA EXTRÊME 2013

VINEYARD

The grapes that produce Palazzo Lana Extrême are grown in the finest parcels of two estate vineyards in Borgonato, both planted solely to Pinot Noir. The first, Quindicipio', is sited on a well-ventilated hillslope with light morainic soils, shallow but with abundant pebble content. The vine-rows are oriented east-west, perfectly placed to yield healthy, succulent grapes, sugar-rich but not excessively mature. The second is Brolo, in fluvio-glacial, medium-deep soils, ideal for producing crisp, high-acid red grapes. Planted to a very high density of 10,000 vines per hectare

and permanently trained to the spurred cordon system, both are managed in accord with sustainable agricultural practices respectful of the environment. 2011 saw many manual operations carried out: pruning to give a low bud-load; rigorous selection of the most promising shoots in spring; a light leaf-thinning to encourage more sunlight exposure and reduce morning humidity; a final cluster-thinning in June that brought the crop down to 4-5 clusters per vine; and, finally, the harvest, with quality-selection in the vineyard of the finest clusters.

GROWING YEAR

Budbreak occurred slightly late in 2013, around mid-April. Up to the very first instances of budbreak, the year revealed itself the rainiest and coldest season over the last ten years; those conditions prolonged dormancy, even in areas normally early-developing, all of which led to a more or less simultaneous budbreak over all of Franciacorta, once the weather warmed somewhat. 24 and 25 May experienced an unusual and sudden plunge in temperatures, as low as 5°C at night and no higher than 13°C during the day. Alternating temperatures, as well rainfall

during flowering, caused a slow, difficult fruit-set in some areas, which in turn reduced the crop load, though with an eventual rise in grape quality. Harvest activities began hesitantly around 25 August and continued through mid-September. The ripening process was notably slow, extending into a period when warm days were just a fond memory and day-night temperature differentials became more accentuated, conditions, however, that held promise of wines of outstanding quality, both in terms of analytical data as well as aromatic components.

WINEMAKING

The grapes were hand-picked when they reached the moment of peak ripeness, which is different in each vineyard parcel, and in each season. The 18kg crates were brought immediately to the winecellar and the clusters placed into specialised, inclined-plane pneumatic presses. They were specifically designed to give the clusters a slow, gentle, gradual pressing, with immediate separation of the juice from the berry. Franciacorta Extrême 2013 was made exclusively from the very first juice fraction to emerge, called the free-run must, which in 2013 was not more than 25 litres per 100 kg of grapes. The lots of must are then quickly chilled to 10°C and put into special tanks, where they gravity-settle overnight; the result is totally clear, clean musts perfectly suited for the fermentation process. That step takes place in temperature-controlled steel fermenters, to preserve the natural aromas released during the alcoholic fermentation. As soon as the natural sugars have been consumed, at the completion of fermentation, the new wine is transferred to another tank, along with its "fine lees," and prolonged contact with this sediment gives the wine a firmer structure and improved complexity. In the same way, lots of the finest Pinot Noir base wines from the Brolo vineyard undergo the same sur lie maturation, which deepens their sensory qualities, in particular their natural velvetiness and length. The final cuvée was assembled on 10 March 2014, which consisted of 100% Pinot Noir, with two selections grown in the Brolo vineyard and three in Quindicipio'. The average yield of the two vineyards for the grapes used in this Franciacorta was 9,000kg per hectare, or less than 1 kg per vine, equivalent to 3,000 bottles per hectare. The selection of these particular parcels was the fruit of many tasting sessions, starting just after the harvest

and extending up to a few days before the final assemblage itself, evidence of the painstaking attention, commitment, and passion required for the selection of the absolutely finest lots of base wine. The Pinot Noir parcels in the Brolo vineyard convey rigour, tautness, and austerity, imparting to the cuvée a heady minerality, while those in Quindicipio' constitute the foundation of the assemblage, and represent a style of Pinot Noir well-proportioned between structure— classic to a red-wine fermentation—and the longevity resulting from a white-wine fermentation. The cuvée was bottled on 20 May 2014, with a liqueur de tirage of sugar and active yeasts that were cultured in our own cellar and checked for functional effectiveness. The sur lie tirage lasted 108 months, during which period the Franciacorta matured in terms of olfactory complexity and sensory expressive force. The breakdown of the yeast cells heightened the primary grape aromas as well as those created during fermentation, crowning and complementing them with the so-called tertiary aromas, which give the Franciacorta added maturity and sharper-edged individuality. At the same time, dissolution of the yeast also stiffens the structure of a wine, increasing both its body and its smooth, natural mouthfeel; these in turn, meld together with the acidity and crispness of the cuvée to create an overall impression of balance and pleasure of taste. The first disgorging was performed on 5 May 2023 with a liqueur d'expédition consisting of part of the base cuvée that had matured all those years in oak barrels, with a small amount of cane sugar for an Extra Brut style. The final, and crucial, production step is another period of rest in our cellars, required after disgorging to re-balance the Franciacorta's sensory profile.

The 2013 vintage was produced in 10,144 standard 750ml bottles.

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