



BERLUCCHI ' 61 NATURE BLANC DE BLANCS 2018
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 2018.

YIELD: 10,000 kg of grapes per hectare, with a 30% yield in must, equivalent to 4,000 bottles per 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 2018 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 notes of yellow-fleshed fruit, candied apricot, concluding with delicate hints of black liquorice and pan brioche.

PALATE: the wine is characterized by a powerful structure balanced by calibrated acidity. The savory finish lends longevity and tension to the sip.

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: 6.50 g/l. pH 3.20.

FIRST YEAR OF PRODUCTION: 2012

TECHNICAL BACKGROUND

NATURE BLANC DE BLANCS 2018

VINEYARD

The grapes that yield Berlucchi '61 Nature Blanc de Blancs are grown in the central, and therefore most protected, nucleus of the Arzelle vineyard, with vines averaging over 20 years old, and therefore perfectly mature and well-suited for producing "grapes worthy of a Millesimato (vintage-dated)." The vineyard, planted at a very high density of 10,000 vines per hectare and trained to permanent spurred cordon and to Guyot, is managed in strict accord with organic and sustainable principles, in full respect, therefore, for its local environment.

Soils and climate are also crucial components. Arzelle is planted in deep morainic soils that produce grapes that yield superbly-structured base wines. In addition, the vineyard's microclimate provides warmth to the soil and Arzelle's orientation ensures textbook ripeness. Predominance of phenolic over physical ripeness guarantees base wines that are complex and powerful yet savoury at the same time. The dense vineyard layout contributes to heightening varietal characteristics of the Chardonnay, 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 2018 growing season began in line with historical averages, with bud break occurring in early April. Favorable weather supported steady vegetative development, leading to flowering in mid-May. May, June, and July recorded significantly higher rainfall than in recent years (around 150 mm/month), with frequent intense and sudden weather events.

From the last week of July, weather conditions stabilized and warm temperatures (average 27°C) supported perfect phenolic and technological ripening of the grapes.

WINEMAKING

The grapes were all picked by hand into 18kg crates as soon as they reached optimal ripeness, in the second third of August 2018. They were brought rapidly to the winery and the whole clusters were fed into specialised incline-plane presses designed for slow, gentle, gradual pressing of the clusters and for immediate separation of the juice. Franciacorta '61 Nature Blanc de Blancs is produced exclusively from the very first pressings, the free-run must, equivalent in this vintage to 30 litres of must for every 100 kilos of grapes.

The musts were rapidly chilled to 10°C and transferred to small tanks, where they rested overnight to gravity settle to achieve perfect clarity and purity. Fermentation took place in stainless-steel tanks, temperature-controlled to preserve grape aromas released during this step. The wine was then transferred for maturation, still containing the fine lees, since "sur lie contact" gives the wine improved structure and complexity. Some of the finest lots of the base wine were put into once- and twice-used oak barrels and larger tonneaux for maturation, since the oak expands its organoleptic properties. Following more than five years' maturation sur lie and a minimum of six months' bottle-ageing after disgorging, '61 Nature Blanc de Blancs is ready for tasting.

SENSORY PROFILE

Tasting '61 Nature Blanc de Blancs 2018, it is immediately clear that it represents the purest expression of its Franciacorta terroir as reflected in its Queen: Chardonnay. Nor does it bear any "makeup": it is not given a syrup dosage during disgorging, so it represents the uncompromising, true soul of Franciacorta. Its already-evolved, complex bouquet, linear palate, and long-lingering finish make this an intense, pleasurable Millesimato.