



PALAZZO LANA EXTRÊME 2014
Franciacorta Riserva

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

HARVEST PERIOD: Second third of August 2014.

VINEYARD YIELD: 8,000kg of grapes per hectare, with a 25% yield in must, equivalent to 2,666 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 about 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: Fine and elegant olfactory sensations, with hints of white flowers and citrus fruits.

PALATE: On the palate, it stands out for its great freshness, precise structure, and marked persistence, all harmonized by notable sapidity and acidity, which contribute to its significant aging potential.

SERVING SUGGESTIONS: It is a well-bodied Riserva that pairs nicely with richly structured and flavorful dishes. It can accompany substantial first courses, stewed fish mains, and meat-based second courses.

SERVING TEMPERATURE: 10-12 °C.

TECHNICAL DATA:

Alcohol 12.00% - Sugars: 3.50 g/l, Acidity 7.50 g/l - pH 3.15

INITIAL VINTAGE: 2004

TECHNICAL BACKGROUND

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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. Numerous manual interventions took place in the vineyard: pruning with a low bud load, strict manual selection of the best spring shoots, light leaf thinning to promote sunlight penetration and reduce morning humidity, and further fruit thinning in June, limiting yields to 4-5 clusters per vine. Finally, harvesting was carried out by hand with a careful selection of the best grape clusters directly in the vineyard.

GROWING YEAR

Following a mild winter and an exceptionally warm March, budbreak occurred significantly earlier than the previous year, with the first buds appearing in the final days of March. Bud development progressed regularly, and the generally high temperatures promoted rapid growth. Flowering began around May 8-10, indicating a promising crop load. The phenological advance observed in spring was halted starting in June due to frequent rainfall and sharp drops in temperature, conditions that persisted throughout the summer. The slow and steady ripening process allowed for optimal harvest planning, ensuring the best expression of both phenolic and technological maturity for each parcel contributing to this vintage. Initial grape yields, though generous, were reduced well below the limits set by the production regulations thanks to strict selection in the vineyard, allowing us to work only with perfectly healthy and fully ripe grapes.

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 Palazzo Lana Extrême 2014 was made exclusively from the very first juice fraction to emerge, called the free-run must, which in 2014 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 25 February 2015, 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 8,000kg 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 13 May 2015, 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 115 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 12 December 2024 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 2014 vintage was produced in 16,026 standard 750ml bottles and 432 1.5l magnum.