

Wine  
Enthusiast  
95 PTS  
2012

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Wine  
Advocate  
93 PTS  
2011



#### TASTING NOTES

Non-dossage Rose made in the classic (champagne) method. All that said, this is as beautiful a rose sparkling wine as you'll find. Lifted aromatics thanks to incredible Pinot Nero and bone dry (non-dossage) so it's all about what "nature" offers.

## Berlucchi '61 Nature Rose

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Lombardy	100% Pinot Nero

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APPELLATION  
Franciacorta

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#### WINERY

Berlucchi's excellence is born of curiosity and deep friendship. In 1955, the young oenologist Franco Ziliani approached Guido Berlucchi, a successful landowner in the Franciacorta region, with the question: what if we were to make a sparkling wine as the French do? Berlucchi, who was eager to improve the viability of his Pinot del Castello vineyards and had always wanted to explore the possibilities of sparkling wine in the region, offered his property and support to this pioneering experiment. After a number of unsatisfactory vintages, the two men's partnership produced the first shining vintage of their classic method sparkling wine, the 1961 "Pinot di Franciacorta." In 1967, Franciacorta became a recognized designation of origin for Italian wine, with Berlucchi leading the way.

Unencumbered by generations of expectation and tradition, Berlucchi succeeded at crafting an elevated sparkling wine, tailored to Italian standards of excellence. They will undoubtedly continue to brighten the pallets and parties of bubbly lovers well beyond the region of Franciacorta.

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#### CULTIVATION

Mid-August harvest. Average yield of 9000kg of grapes per hectare with a must yield of 40% (~4800 bottles/ha). Density of 10,000 vines/ha.

#### VINIFICATION

Cold maceration for ~24 hours, followed by soft pressing of the Pinot Nero. Fermentation of the must in steel vats, then maturation for 6 months. A small amount of the Pinot Nero undergoes a secondary maceration on the skins for ~7 days.

#### AGING

Bottle fermentation and maturation sur lie for a minimum of 5 years, followed by 6 months resting after disgorgement.

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