

Wine
Enthusiast
92 PTS
N.V.

Wine
Advocate
90 PTS
N.V.

Wine
Spectator
90 PTS
N.V.



TASTING NOTES

Drop the champagne, pick up the '61 Brut. Save yourself the trouble of figuring out what Cava is worth \$20 and pay up for a world class sparkling wine from a region created by this cuvee (Franciacorta was started by this winery in 1961).

Berlucci '61 Brut

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Lombardy	90% Chardonnay
APPELLATION	10% Pinot Nero
Franciacorta	

WINERY

Berlucci's excellence is born of curiosity and deep friendship. In 1955, Guido Berlucci, a successful landowner in the Franciacorta region, approached the young enologist and consultant, Franco Ziliani, to improve his still wines. Then, Ziliani came to Berlucci with the question: what if we were to make a sparkling wine as the French do? Berlucci, who was eager to first improve the viability of his Pinot del Castello, 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 Berlucci leading the way.

Unencumbered by generations of expectation and tradition, Berlucci 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.

CULTIVATION

The harvest period is from the middle ten days of August to the first ten days of September. The yield is 9000kg of grapes per hectare with 55% must yield (~6600 bottles per hectare).

VINIFICATION

Gentle, gradual pressing of clusters with fractioning of the must. Alcoholic fermentation takes place in steel vats. The cuvee is assembled in the spring following harvest and undergoes a second fermentation in the bottles.

AGING

Minimum maturation of 24 months on the lees followed by 2 months after disgorgement.