



TASTING NOTES

COLOR: straw-yellow with subtle greenish hues.

BOUQUET: rich and lingering and complex with floral and fruit notes, and subtle fragrance of yeast and crusty bread.

PALATE: clean-cut and full-bodied with appealing, emphatic fruity notes and fine acidity.

Berlucci Cuvee Imperiale 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 palates and parties of bubbly lovers well beyond the region of Franciacorta.

CULTIVATION

Mid-August to mid-September harvest. The yield for these vineyards are 9500kg of grapes/ha with 60% must yield (~7600 bottles).

VINIFICATION

Gentle, gradual pressing of clusters with fractioning of the must. Fermentation in steel vats. Assemblage of the cuvee the following spring with 10% of the juice coming from reserve wines of previous vintages.

AGING

Second fermentation in bottle and maturation for at least 18 months on the lees, followed by an additional 2 months after disgorgement.

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