



TASTING NOTES

COLOR: pale pink, varying slightly according to the vintage, due to the ripeness levels of the phenolic compounds in the Pinot Nero.

BOUQUET: complex, fragrant and lively, with emphatic notes of red berries and ripe stone fruit, with heady, warm impressions due to the Pinot Nero in the liqueur d'expédition.

PALATE: full-volumed, velvet-smooth, with appealing body.

Berlucchi Cuvée Imperiale Max Rose

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Lombardy	60% Chardonnay
APPELLATION	40% Pinot Nero
Franciacorta	

WINERY

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

CULTIVATION

Mid-August to early September harvest. Average yield of 9500kg per hectare with 60% must yield (~7600 bottles/ha).

VINIFICATION

Gentle, gradual pressing. Fermentation in steel vats. A few hour maceration on the skins for the Pinot Nero to emphasize the aromas and hue of the variety. Assemblage of the cuvée the next spring with 10% of the juice from reserve wines.

AGING

A second fermentation takes place in bottle and matures for at least 24 months sur lees followed by an additional 2 months after disgorgement.

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