



TASTING NOTES

COLOR: straw-yellow with antique-gold highlights.

BOUQUET: intense, lingering and complex, with notes of ripe apricot and peach blending into impressions of Chantilly cream.

PALATE: elegant structure, with exceptional balance between its rounded, mature weight and crisp, tangy acidity.

Berlucchi Cuvee Imperiale Vintage

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Lombardy	70% Chardonnay
APPELLATION	30% 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

Late August to early September harvest. Average yields of 9000kg of grapes per hectare with 40% must yield (~4800 bottles/ha).

VINIFICATION

Gentle, gradual pressing. Fractioning of must. Fermentation in steel, then oak barrels for malolactic fermentation. Wines mature in these barrels for 6 months. Cuvee is assembled the next spring exclusively with the vintage wine.

AGING

Second fermentation in bottle and maturation for at least 36 months sur lie with an additional 3 months after disgorgement.

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