# volio

## Berlucchi
### '61 Nature

**Wine Enthusiast**
## 94 PTS
2012

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**James Suckling**
## 92 PTS
2012

| COUNTRY | ABV |
|---|---|
| Italy | 12.5% |

| REGION | VARIETALS |
|---|---|
| Lombardy | 70% Chardonnay |
| | 30% Pinot Nero |

**APPELLATION**
Franciacorta

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### 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.

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### CULTIVATION
Mid-August harvest. Average yield of 9500kg of grapes per hectare with a must yield of 30% (~3800 bottles/ha). Density of 10,000 vines/ha.

### VINIFICATION
Gentle, gradual pressing and fractioning of must. Fermentation in steel tanks with maturation of the best lots in oak barrique and aged for 6 months. Assemblage of the cuvee in the spring after harvest with only the wines of that vintage.

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

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**TASTING NOTES**
Non-dossage. So, bone dry and very precise.  Lifted and vibrant this wine is super serious for those that geek out on grower champagne, but if you just want to be the cool kid at the party take this bottle and impress wine loving friends!