



James
Suckling
92 PTS
2017

Wine
Enthusiast
93 PTS
2017

Vinous
92+ PTS
2016

Wine
Enthusiast
94 PTS
2016

Wine
Spectator
91 PTS
2016

Wine
Enthusiast
90 PTS
2015

James
Suckling
92 PTS
2015

Wine
Enthusiast
95 PTS
2014

TASTING NOTES

Non-dossage Rose made in the classic (champagne) method. All that said, this is as beautiful a rose sparkling wine as you'll find. Lifted aromatics thanks to incredible Pinot Nero and bone dry (non-dossage) so it's all about what "nature" offers.



Berlucchi '61 Nature Rosé

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Lombardy	100% Pinot Nero

APPELLATION
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 palates and parties of bubbly lovers well beyond the region of Franciacorta.

CULTIVATION

Mid-August harvest. Average yield of 9000kg of grapes per hectare with a must yield of 40% (~4800 bottles/ha). Density of 10,000 vines/ha.

VINIFICATION

Cold maceration for ~24 hours, followed by soft pressing of the Pinot Nero. Fermentation of the must in steel vats, then maturation for 6 months. A small amount of the Pinot Nero undergoes a secondary maceration on the skins for ~7 days.

AGING

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