



Robert
Parker
92 PTS
2016

Vinous
91 PTS
2016

Wine
Enthusiast
94 PTS
2016

Wine
Spectator
91 PTS
2015

James
Suckling
93 PTS
2015

Wine
Enthusiast
95 PTS
2014

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!



Berlucchi '61 Nature

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

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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