

Wine
Enthusiast
91 PTS
2010

Wine
Enthusiast
92 PTS
2009

Wine
Spectator
93 PTS
2009



TASTING NOTES

COLOR: rich, copper-tinged straw-yellow.

BOUQUET: broad and generous with hints of tropical fruit, peaches, candied orange peel and crusty bread.

PALATE: displays exceptional freshness, crisp flavor and structure with harmonious acidity and mineral notes, giving the wine an extremely long finish.

Berlucci

Palazzo Lana Extrême

COUNTRY ABV
Italy 12.5%

REGION VARIETALS
Lombardy 100% Pinot Nero

APPELLATION
Franciacorta

WINERY

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

Unencumbered by generations of expectation and tradition, Berlucci 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 harvest. Average yield of 8000kg of grapes per hectare with 30% must yield (~3200 bottles/ha).

VINIFICATION

Gentle, gradual pressing to capture free-run must. Fermentation in stainless steel vats and small lots are then transferred to oak barriques. The juice ages in these barriques for 6 months.

AGING

Selecting only the finest juice from the vintage, a second fermentation takes place in bottle and matures on the lees for at least 7 years with an additional 6 months aging after disgorgement.