

Wine  
Spectator  
91 PTS  
Top 100 in 2021

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Wine  
Enthusiast  
92 PTS  
N.V.

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Antonio  
Galloni  
92 PTS  
N.V.

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James  
Suckling  
91 PTS  
N.V.

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Robert  
Parker  
90 PTS  
N.V.



#### TASTING NOTES

Classic (Champagne) Method Rose from the most important quality sparkling region in Italy... Pinot Nero and Chardonnay. It's just killer! This producer created the Franciacorta sparkling wines in 1961, hence '61 on the label.

## Berlucchi '61 Rose

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Lombardy	70% Pinot Nero
APPELLATION	30% Chardonnay
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 palates and parties of bubbly lovers well beyond the region of Franciacorta.

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#### CULTIVATION

Harvested in August and September. Average yield of 9000kg of grapes per hectare with 55% must yield (~6600 bottles/ha).

#### VINIFICATION

Gentle pressing with fractioning of the must. Alcoholic fermentation in steel vats. A few hours of maceration for the Pinot Nero on the skins to emphasize the aromas and hue of the variety. Cuvee assembled in the spring following harvest and undergoes a second fermentation in bottle.

#### AGING

Minimum maturation of 24 months on the lees followed by 2 months after disgorgement.

+1 720.536.5714 • [www.volioimports.com](http://www.volioimports.com)