

# Berlucchi

COUNTRY  
Italy

REGION  
Lombardy

APPELLATION  
Franciacorta



## '61 Nature Blanc de Blancs 2016

### VARIETALS

100% Chardonnay

### VINEYARD PHILOSOPHY

Sustainable

### VINEYARD NAME

The best vineyards from Franciacorta's 19 municipalities

ALTITUDE	TERRAIN	SOIL TYPE	
260-330 meters	Hilly	Morainic	
YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	4,000 - 5,000 vines per hectare	Guyot	15+ Years

### CLIMATE

Lake Iseo's mild climate and Val Camonica breezes helped shape the 2016 vintage: Normal budbreak, rainy flowering, and varied ripening extended harvest. A cool August slowed maturation, yielding complex base wines with structure and vibrant acidity.

### HARVEST PERIOD

Hand-harvested during the second and third weeks of August.

### VINIFICATION

The clusters are given a gradual, gentle pressing, yielding multi-quality fractions of must. Fermentation occurs in stainless steel, then the finest lots of wine mature for 6 months on the lees in oak barrels. The cuvée is assembled in the spring following the harvest, with 100% of the base wines from the same growing year. Second fermentation in the bottles.

### AGING

Maturation on the lees for a minimum of 5 years, followed by an additional 6 months after disgorgement and filtration.

### FIRST VINTAGE PRODUCED

2012

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	STYLE
12.5% Alc./Vol.	6 g/l, pH 3.20	Zero dosage

### TASTING & PAIRINGS

Appearance: Intense straw yellow with gold highlights.

Nose: Ripe apricot and melon, with notes of black liquorice and pan brioche.

Palate: An impressive structure bolsters crisp acidity, while a tangy finish creates a taut, dynamic conclusion that promises significant longevity.

Pairings: Perfect as an aperitif and throughout the meal, pairing beautifully with pasta dishes, seafood, and medium-aged cheeses.

Serving Temperature: 50-53°F

Wine Enthusiast  
95PTS

Vinous  
92PTS



AVAILABLE FORMATS  
750 ml



@volioimports • volioimports.com