Berlucchi Palazzo Lana Extrême Riserva 2013

The Best of Berlucchi, The Greatest Example of Franciacorta

The Heart of Berlucchi

At the heart of Berlucchi is a spirit of passion, innovation, and excellence that has shaped Franciacorta from its very beginning. In 1961, Count Guido Berlucchi and winemaker Franco Ziliani created Italy's first traditional-method, bottle-fermented sparkling wine, establishing Franciacorta as a distinct style of Italian wine and prominent winemaking region for generations to follow.

This vision is expressed at its highest level in their Icon Wine, Palazzo Lana Extrême Riserva 2013. Produced only in great vintages and aged on the lees for a minimum of nine years, Palazzo Lana is crafted within Franciacorta's rigorously strict standards for yields and aging, reflecting an uncompromising commitment to quality, precision, and longevity.

All estate vineyards are certified organic, and sustainability remains central to Berlucchi's philosophy, ensuring that their entire range of wines reflects not only craftsmanship, but also long-term environmental responsibility.

Inside the Bottle

VARIETAL
100% Pinot Nero

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Franciacorta DOCG

ABV
12%

STYLE
Extra Brut

AVAILABLE FORMATS
750ml

TOTAL BOTTLES PRODUCED
10,144

FIRST VINTAGE PRODUCED
2004

ANALYTICAL DETAILS

RESIDUAL SUGAR
3,5 g/l

TOTAL ACIDITY
8.0 g/l, pH 3.0

APPEARANCE
Intense straw yellow, with pink-gold highlights.

NOSE
Generous, wide-ranging bouquet of fragrant apricot, melon, and orange peel.

PALATE
Notable for crisp acidity, firm structure, and clean-edged contours, with vibrant minerality that gives length, balance, and aging potential.

FOOD PAIRINGS
Full-flavored, hearty first courses, and main courses of meats and poached fish.

SERVING TEMPERATURE
50-53°F

Vinous, James Suckling
94 PTS
2013

Wine Spectator, Wine Enthusiast
93 PTS
2013

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Vineyard

PHILOSOPHY
Organic and sustainable.

VINEYARD SIZE
Two high-density estate vineyards in Borgonato, the hill Quindicipiò vineyard and Brolo, with its view of Palazzo Lana Berlucchi.

AVERAGE CLIMATE
Mild microclimate due to the proximity of Lake Iseo and the fresh breezes of Val Camonica combined.

HARVEST
It began in mid-August.

TERRAIN	SOIL	YIELD	CULTIVATION
Hilly	Light morainic and moderately deep glacial soils	9,000 kg per hectare	Spurred cordon

Vinification & Aging

FERMENTATION
Only the finest free-run must, drawn from a slow, gentle pressing, ferments in stainless steel. The best lots are then selected for oak, where they mature for six months on the lees.

AGING
The cuvée is assembled in the spring following harvest from the finest base wines, all drawn exclusively from a single growing season. The wine then undergoes bottle fermentation and matures on the lees for a minimum of 10 years, followed by an additional six months of rest after disgorgement.