Berlucchi

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Franciacorta

'61 Rose

VARIETALS
70% Pinot Nero, 30% 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
Mild microclimate due to the proximity of Lake Iseo and the fresh breezes of Val Camonica combined.

HARVEST PERIOD
Hand-harvested during the second half of August.

VINIFICATION
Gentle pressing with must fractioning, followed by steel-vat fermentation. Brief Pinot Nero skin contact enhances aroma and color. The cuvée is assembled the spring after harvest with 5% reserve wine (aged one year in steel). Secondary fermentation occurs in bottle.

AGING
Maturation on the lees for a minimum of 24 months, followed by an additional 2 months after disgorgement and filtration.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	RESERVE WINE %	STYLE
12.5% Alc./Vol.	7.5 g/l, pH 3.10	6,5 g/l	5%	Brut

TASTING & PAIRINGS
Appearance: Intense pink.
Nose: Berries and ripe fruit, with hints of yeast and crusty bread.
Palate: Refined and elegant with exceptional acidity and full body. The acidity is balanced well by the medium-high sugar content.
Pairings: Perfect as an aperitif and throughout the meal, pairing beautifully with charcuterie and shellfish.
Serving Temperature: 42-46°F

Wine Enthusiast
93PTS

Antonio Galloni
91PTS

James Suckling
90PTS

Decanter
89PTS

AVAILABLE FORMATS
750 ml

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