Berlucchi

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Franciacorta DOCG

Palazzo Lana Extrême Riserva 2014

VARIETALS
100% Pinot Nero

VINEYARD PHILOSOPHY
Berlucchi Regenerative Viticulture Protocol

VINEYARD NAME
Quindicipiò and Brolo

TERRAIN	SOIL TYPE
Hilly	Light morainic and moderately deep glacial soils

YIELD	DENSITY	CULTIVATION
8,000 kg per hectare	10,000 vines per hectare	Spurred Cordon

CLIMATE
In northern Italy, Franciacorta's Insubrian, continental climate brings warm summers and cold, crisp winters, moderated by Lake Iseo and Alpine breezes.

HARVEST PERIOD
Mid-August 2014.

VINIFICATION
Fruit of a gradual, gentle pressing, the highest quality free-run must ferments in stainless steel before the finest lots move to oak barrels to mature for six months sur lie.

LONGEVITY
10+ years

OF BOTTLES PRODUCED
16,026

FIRST VINTAGE PRODUCED
2004

ANALYTICAL DATA

ABV	TOTAL ACIDITY	STYLE
12,00% Alc./Vol.	7,5 g/l, pH 3.15	Extra Brut

TASTING & PAIRINGS
Appearance: Abundant mousse, fine bead, straw yellow.
Nose: Fine, elegant aromas of white flowers and crisp citrus fruits.
Palate: Vibrant freshness, precise structure, and marked persistence harmonize with a crisp sapidity, offering significant aging potential.
Pairings: Pairs nicely with richly structured and flavorful dishes. It can accompany substantial first courses, stewed fish mains, and meat-based second courses.
Serving Temperature: 50-53°F

James Suckling
93PTS

Antonio Galloni
94PTS

Wine Enthusiast
96PTS

Wine Spectator
94PTS

Vinous
94PTS

AVAILABLE FORMATS
750 ml, 1.5 L

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