Berlucchi

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Franciacorta

'61 Extra Brut

VARIETALS
85% Chardonnay, 15% Pinot Nero

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 from mid-August to mid-September.

VINIFICATION
Gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats. Assemblage of the cuvée in the spring following harvest, with the contribution of 20% of reserve wines expertly divided between Chardonnay and Pinot Noir. Second fermentation in the bottles.

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 3.12	5 g/l	20%	Extra Brut

TASTING & PAIRINGS
Appearance: Straw yellow with greenish highlights.
Nose: Crisp, rich and elegant, with apple, pear, and citrus notes.
Palate: Displays exceptional freshness and zesty acidity with a velvet texture and fine balance, concluding with appealing notes of citrus.
Pairings: Perfect as an aperitif and throughout the meal, pairing beautifully with pasta dishes, white meats, and medium-aged cheeses.
Serving Temperature: 42-46°F

AVAILABLE FORMATS
750 ml, 1.5 L

Antonio Galloni
92PTS

Wine Spectator
91PTS

James Suckling
92PTS

Wine Enthusiast
91PTS

Decanter
91PTS

Wine Advocate
90PTS

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