Berlucchi

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Franciacorta



'61 Nature Rosé 2018

VARIETALS
100% Pinot Nero

VINEYARD PHILOSOPHY
Berlucchi Regenerative Viticulture Protocol

VINEYARD NAME
The best vineyards from Franciacorta's 19 municipalities

ALTITUDE	TERRAIN	SOIL TYPE
260-330 meters	Hilly	Morainic

YIELD	DENSITY	CULTIVATION	VINE AGE
10,000 kg per hectare	10,000 vines per hectare	Spurred Cordon and Guyot	20+ Years

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 2018

VINIFICATION
Gentle, gradual pressing allows for quality-fractioning of the musts. After fermentation in stainless steel, the best vineyard parcels are transferred to oak barrels, where they mature for six months sur lie.

LONGEVITY
5-10 years

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	RESERVE WINE %	STYLE
12.5% Alc./Vol.	6,8 g/l, pH 3.12	0 g/l	0%	Zero dosage

TASTING & PAIRINGS
Appearance: Creamy mousse, fine bead, coral pink.
Nose: Aromatic forest berries and pomegranate lead to pepper and black tea.
Palate: Characterized by fine elegance and vibrant acidity, its full body is supported by the elegant tannic texture of Pinot Noir made by infusion.
Pairings: Recommended for the whole meal: the wine can enhance aperitifs with strong-tasting cured meats, earthy first courses, tasty meats and cheeses, even aged ones
Serving Temperature: 50-53°F



Wine Enthusiast
94PTS

Vinous
93PTS

James Suckling
93PTS

AVAILABLE FORMATS
750 ml

volio

@volioimports • volioimports.com