


Guido Berlucchi
BERLUCCHI
FRANCIACORTA



BERLUCCHI '61 EXTRA BRUT

Franciacorta

GRAPES: Chardonnay (85%) e Pinot Noir (15%), from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: from middle ten days of August to the first ten days of September.

YIELD: 9,000 kg of grapes per hectare with 55% must yield, equivalent to 6,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats.

MATURATION: 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 and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement.

STYLE: Extra Brut.

SIZES AVAILABLE: standard bottle 750 ml, half-bottle 375 ml, Magnum 1.5l, Jeroboam 3l, Methusalem 6 l, Balthazar 12 l, Nebuchadnezzar 15 l.

SENSORY CHARACTERISTICS:

APPEARANCE: soft mousse with long-lasting cordon around the glass; fine, lingering bead.

COLOUR: straw-yellow with greenish highlights.

BOUQUET: crisp, rich and elegant, fairly lengthy, with apple and pear fruit and a pleasing citrus hint in the finish.

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 typical recipes of the Franciacorta area, such as casoncelli (ravioli) and fresh-water fish (perch and char). It brings out the best qualities of dishes based on rice, pasta, white meats, fresh and medium-aged cheeses.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 5g/l, total acidity 7,5g/l, pH 3.12.