



Guido Berlucchi

BERLUCCHI

FRANCIACORTA



CUVÉE JRE N°6 FRANCIACORTA

Extra Brut Riserva 2008

GRAPES: Chardonnay (60%) ad Pinot Noir (40%) grown exclusively in Berlucchi's high-density estate vineyards in Borgonato di Corte Franca.

YIELD: Varies from 80 to 95 quintals of grapes per hectare, with a yield in must of 26%.

VINIFICATION: Gentle, progressive pressing of the whole clusters into various press fractions, followed by fermentation in steel. 30% of the cuvée matures sur lie 6 months in oak barrels to acquire more complexity and structure.

MATURATION: Assemblage of the cuvée, using 100% base wines of the 2008 vintage, was in the spring following harvest. The cuvée was bottled on 8 June 2009 with a liqueur di tirage of cultured yeasts and 24g/l sugar syrup, followed by a sur lie maturation of a minimum of 150 months, followed by an additional 4 months after disgorging.

DOSAGE: Extra Brut.

SIZE AVAILABLE: Standard 750ml bottle.

SENSORY PROFILE:

APPEARANCE: Creamy, long-lingering mousse; slender, dense, near-endless bead of pin-point bubbles.

COLOUR: Straw-yellow with pink-gold highlights.

BOUQUET: Elegant, intense, and fragrant, redolent of candied orange peel, with aromas of apricot and yellow peach alternating with impressions of fresh-baked pastries.

PALATE: Intense and elegant, with Chardonnay's roundedness and multi-layered complexity beautifully complemented by Pinot Noir's magisterial balance and flavours on the palate.

SERVING TEMPERATURE: 8°C.

TECHNICAL DATA:

Alcohol: 12.5%

Residual sugar: 3.0 g/l

Total acidity: 7.0 g/l

pH: 3.17.