



BERLUCCHI VINTAGE 2020
Franciacorta Millesimato

GRAPES: Chardonnay (80%) and Pinot Noir (20%), grown in the finest estate vineyards, many planted at very high vineyard densities.

HARVEST PERIOD: Latter third of August to initial third of September

VINEYARD YIELD: 9,000 kg of grapes per hectare, with a yield in must of 40%, equivalent to 4,800 bottles per hectare.

VINIFICATION: The clusters are given a gentle, slow pressing, producing quality-fractioned musts. After fermentation in stainless steel, the finest lots of wine mature sur lie in oak barrels for 6 months.

MATURATION: The cuvée is assembled in the spring following harvest from the base wines of that year. The wine undergoes secondary fermentation in the bottle; it then ages sur lie for a minimum of 30 months and 3 additional months after disgorgement.

DOSAGE: Brut.

SIZE: 750 ml. bottle

SENSORY CHARACTERISTICS:

APPEARANCE: Creamy, abundant mousse, with a supple, long-lingering bead.

COLOUR: Straw yellow, shot through with pale gold.

BOUQUET: Intense, lengthy, and multi-layered, with candied citrus melding into fragrant spring wildflowers.

PALATE: The cuvée's ideally-ripe base wines create a magnificent balance between a fragrant, crisp acidity and a supple roundedness. The wine's lengthy sur lie ageing gives additional character to the palate.

FOOD PAIRINGS: Enjoy with all the dishes of a meal, because this Franciacorta heightens the flavours of antipasti, first courses of pasta, rice, lighter meats, and fish, and even aged cheeses.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA AT DISGORGING:

Alcohol 12.5%. Residual sugar 4.80 g/l

Total acidity 7.50 g/l. pH 3.10.

FIRST YEAR PRODUCED: 1987