



## **BERLUCCHI '61 ROSÉ**

### **Franciacorta**

**GRAPES:** Pinot Noir (70%) and Chardonnay (30%) 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. A few hours' maceration of the Pinot Noir on the skins (rosé maceration) to emphasize the aromas and hue of the grape variety.

**MATURATION:** assemblage of the cuvée in the spring following harvest, with the contribution of 5% of reserve wine reserve consisting of the previous year cuvée aged in stainless steel tank for one year. Second fermentation in the bottles and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement.

**STYLE:** Brut.

**SIZES AVAILABLE:** standard bottle 750 ml, Magnum 1.5l, Jeroboam 3l.

#### **SENSORY CHARACTERISTICS:**

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

**COLOUR:** intense pink, varies slightly according to the vintage, due to the different ripeness levels of phenolic compounds in the Pinot Noir.

**BOUQUET:** elegant hints of wild berries and ripe fruit, nicely blended with subtle nuances of yeast and crusty bread. Heady, warm quality from the brief Pinot Noir maceration on the skins during vinification.

**PALATE:** refined and elegant with exceptional acidity and full body. The acidity is balanced well by the medium-high sugar content.

**PAIRINGS:** perfect as an aperitif, it will also pair well with various cold meats and charcuterie, full-flavoured first courses and fully matured cheeses. Pairing with shellfish enhances its impressive structure.

**SERVING TEMPERATURE:** 6-8 °C.

#### **ANALYTICAL DATA:**

Alcohol 12.5% Vol, residual sugar 6.5g/l, total acidity 7.5g/l, pH 3.10.