

Gran Cuvée del Laureato. Dosage Zero

The best wines come from emotions and emotions are the real things that move men to achieve goals.

At Castello Bonomi we have this strong belief.

When Lucia Paladini's eldest son, Giovanni, began attending University, in 2005, she asked the chef de cave, Luigi Bersini, to create a special cuvée to celebrate the future Degree.

That year the estate best crus were blended to make a Great Cuvée, a great love symbol, to be uncorked five years later.

So Gran Cuvée del Laureato has been tasted for the first time in 2010: a sparkling wine as memorable as the day it celebrates.

Each bottle is decorated by the creative hand of a Venetian artist: Marilisa Brocca.

Grapes

Special selection of Chardonnay 70% and Pinot Noir 30% - vintage 2005.

Area

Gran Cuvée made from the best cru of the estate highest terraced vineyards, surrounded by an old park.

Vinification

Wine is produced by cold process with temperature controlled fermentation (14°C). The wines, obtained from the first fermentation of the two different grapes in steel tanks and in oak barriques, refine for 8 months in controlled-temperature rooms. Finally, the wines are carefully blended to reach the desired excellence: the Grand Cuvée.

Bottle refinement

After the re-fermentation in bottle, the Gran Cuvée rests for 4 years with yeasts before the dégorgement.

Finally it refines other 12 months in bottle.

Gastronomic matches

Great wine for any special event. It is fantastic with high cuisine dishes, especially fish.

Alcohol content: 13,0%Vol

Service temperature: 8/10°C.

Best within: 2021 - Ready to be consumed. Well preserved, it maintains and improves its qualities in ten years.



Castello Bonomi Tenute in Franciacorta - Via S. Pietro, 46 - 25030 Coccaglio - Brescia - Italia
Tel. +39 030 7721015 - Fax +39 030 7701240 - www.castellobonomi.it - info@castellobonomi.it