



CASTELLO BONOMI

FRANCIACORTA



FRANCIACORTA BRUT DOCG CUVÉE 22

IN VINEYARD

Cuvee 22 is the result of the special selection of 22 Cru of Chardonnay grapes. Altitude, soil morphology, age of the vineyard, sun exposure, ripeness of the grapes are the main features to select the cru, with the aim to obtain the real expression of Franciacorta terroir. Our oenologists decide the specific treatment to use, thanks to the division of the vineyards in small cru: this philosophy permits to exalt the characterizing features of each specific cru.

IN CELLAR

Each cru is vinified separately from the others. After the cold fermentation, each wine refines on the noble lees. The blend is created with all cru by our chef-de-cave, who then follows also the refermentation, the contact with the yeasts and the final refinement process in bottle.

IN TASTING

It expresses the typical Chardonnay notes of pineapple, peach and apricot with perfume of apple, acacia flowers and dried fruit. A fresh, velvety and soft sparkling wine.

PLUS

The wine is ready for consumption and, properly stored, maintains and even improves over time its qualitative characteristics. Cuvée 22 aims to hold a place of honor among our Franciacortas and was born from a challenge from our Chef de Cave Luigi Bersini.

PAIRINGS

Excellent as an aperitif but well suited to any meal. Perfect with fish-based dishes such as grilled prawns or baked sea bass. Also try it with vegetable-based summer dishes.

Taste at 6°C



The design of the label dresses it in an unmistakable way: the thin and sinuous green lines, inspired by the 22 crus, describe the unmistakable hilly morphology of Monte Orfano and the harmonious terraces of the Chardonnay rows. The logo with the castle in the center expresses the history, tradition and authenticity of Castello Bonomi.

AWARDS



90 points

I Migliori Vini Italiani
by Luca Maroni



CROWN in Vini Buoni
d'Italia guide

Technical information

- Bottle Size: 0,75 l – 1,5l
- 12.5% Alc. Vol.
- Sulphites content: 83 mg/l (-65 % legal limit)
- Sugar: 8 gr/l
- Acidity: 8,4
- PH: 2,90