

CASTELLO BONOMI FRANCIACORTA



AWARDS



FRANCIACORTA EXTRA BRUT CUVÉE LUCREZIA ETICHETTA **BIANCA DOCG 2009**

IN VINEYARD

Riserva Lucrezia Etichetta Bianca Castello Bonomi is made from 70% Pinot Noir and 30% Chardonnay grapes selected from vineyards over 30 years old, located on the terraces at the foot of Monte Orfano. The vineyards have a predominantly calcareous soil that gives great longevity to its fruits and, the extremely low yields per hectare, guarantee optimal ripening and great aromatic concentration. The harvest is early to ensure a balance between acids and sugar.

IN CELLAR After harvesting the grapes are gently pressed in a totally inert environment. Only the first pressing is used to compose this reserve. The fermentation for the Chardonnay takes place in French oak barriques, at a controlled temperature, and the lees are continuously put in suspension with the technique of battonage. Pinot Noir is made in steel tanks and in spring the blend takes place. After the refermentation in bottle, the aging on the lees lasted for 144 months.

IN TASTING

The color is a charming straw yellow. Pinot Noir expresses its power and together with Chardonnay it gives great concentration of white pulp fruit, which is well blended with a sensation of dried fruit, honeyed notes and white lime blossoms. Riserva Lucrezia Etichetta Bianca enjoys great balance. The flavor is the most persistent sensation accompanied by an origin and always vortical drink. acidic and always vertical drink.

This Franciacorta gives unique emotions: the aromas it gives off are many and constantly evolve during the tasting. It's a wine that lends itself well to long aging thanks to the sour verve, which immediately gives sensations of great depth.

PAIRINGS

A reserve for great occasions, perfect for refined dishes. Great impact with croutons of caviar and butter, or a linguina bottarga of curly and lime.

Taste at 6-8°C

Technical information

- Bottle Size: 0,75 l
- 12,5% Alc. Vol.
- Sulphites content: 88 mg/l (-69% legal limit)
- Sugar: 1 gr/l Acidity: 8,5
- pH: 2,94
- Vineyard Name: TerrazzeLocation: Franciacorta Coccaglio
- Planting distance: 2 x 0,80 m
- Planting year: 1985
- Hectares: 1
- Densità: 5500

