



CASTELLO BONOMI
FRANCIACORTA

FRANCIACORTA ROSÉ BIO MILLESIMATO 2019 DOCG



IN VINEYARD

The 24 hectares of beautiful vineyards of Castello Bonomi winery extend in a small precious paradise in the most southern area of Franciacorta. The 2019 vintage ran smoothly and spring was characterized by good rainfall. Thanks to this, despite the hot summer, the vineyards never experienced water stress and the harvest took place between the first and second week of August. Production has been among the most generous in the last 10 years.

IN CELLAR

After a short maceration on the skins in order to extract the coloring part, the must ferments in steel tanks at a controlled temperature. The refinement continues for 7 months and then the draft tirage takes place. Our Rosé is produced with 100% Pinot Noir grapes, the color nuance is defined during the harvest. The ageing on the lees lasts over 36 months.

IN TASTING

Notes of fresh red fruit emerge on the nose: currant, raspberry and pomegranate are the main markers. In tasting it is balanced and fragrant, and the excellent acid vein guarantees its drinkability. The structural complexity makes it a rosé also suitable for aging.

PLUS

This Rosé is made with 100% Pinot Noir grapes, it represents the maximum expressions of this great grape variety.

PAIRINGS

Suitable for simple but tasty dishes. Excellent on first courses based on fish and mollusks. It is also well suited to light dishes, such as stuffed vegetables.

Taste at 6-8 °C

Technical information

- Bottle format: 0.75 l - 1.5 l
- 12.5% Alc. Vol.
- Sulphite content: 70 mg/l (-75% legal limit)
- Sugars: 4.5 g/l
- Acidity: 7.9
- PH: 2.94