



CASTELLO BONOMI
FRANCIACORTA



FRANCIACORTA EXTRA BRUT CRUPERDU DOCG GREAT VINTAGE 2016

IN THE VINEYARD

Due to its geographical position, Castello Bonomi is one of the first wineries to carry out the harvest, strictly by hand and using small crates.

The 2016 vintage saw a climatic course characterised by a cool spring, with good rainfall in May and June, which ensured excellent hydration of the vines. Thanks to cultivation practices aimed at safeguarding the health of each individual vine, we achieved an excellent standard of quality.

Compared to other vintages, the harvest took place at a slower pace, which allowed for the ideal ripening of each individual vine.

IN THE CELLAR

We worked with parcelling of the grapes and subsequent fractioning of the musts. The yields in the press did not exceed 55%, thus guaranteeing qualitative extraction. Part of the Chardonnay fermented and aged in barriques, while the Pinot Noir fermented and aged in steel. Batonnage was long and frequent both in tank and in barrique. The acidity and pH levels were excellent. Ageing on the lees lasted about 72 months.

TASTING

The 2016 vintage guaranteed wines with a great aromatic and taste profile, the most interesting aspect of the vintage being its great predisposition to ageing. Notes of white-fleshed fruit and tropical fruit stand out on the nose, which, with time, give way to a distinct balsamic character. Great balance and finesse in the perlage.

GREAT VINTAGE

2016 was one of the best vintages in Franciacorta in terms of quality. The limited production quantities allowed us to focus on creating a Franciacorta with great perspective. CruPerdu Grande Annata is made from Chardonnay (70%) and Pinot Noir (30%) of the same vintage. Only in the best vintages do the grapes of these two varieties achieve a particular acid structure and savouriness, characteristics that are also found in the wine, giving it greater complexity and longevity. When these peculiarities are confirmed after at least 48 months on the lees, a limited number of bottles are selected and left to rest for another year before being sold.

PAIRINGS

This is a classic method with structure, perfect to accompany an important meal.

Excellent to try with fish dishes, such as spaghetti with prawns, confit tomatoes and lime.

WINE ENTHUSIAST

#7 Best Wines of 2023



97 pts



5 Grappoli Bibenda 2024

Technical information

- **Bottle size:** 0,75 l
- **Alc. Vol.:** 12,5%
- **Sulphite content:** 86 mg/l (-65% permitted limited)
- **Sugars:** 2 gr/l
- **Acidity:** 8,6
- **pH:** 3,00
- **Vineyard name:** CruPerdu
- **Location:** Franciacorta - Coccaglio
- **Planting layout:** 2 x 0,80 m
- **Year of planting:** 1994 - 2000 - 2001 - 2004
- **Hectares:** 4
- **Density:** 5 500
- **Yield:** 90 q/Ha
- **Maturation on yeasts :** 72 months