



# CASTELLO BONOMI

FRANCIACORTA



## FRANCIACORTA DOSAGE ZÉRO MILLESIMATO 2016 DOCG

### IN VINEYARD

Dosage Zéro Castello Bonomi is the result of a careful cuvée of Chardonnay and Pinot Noir in equal proportions.

The 2016 vintage was characterized by a slightly early bud break, followed by a hot and dry weather with rare rainfall that led to a good ripening of the grapes. The Monte Orfano area, historically characterized by a particularly Mediterranean microclimate, had an early harvest this year, which began on the first week of August.

### IN CELLAR

Pressing is gentle to extract only the best must. The Pinot Noir, after the first fermentation, matures for about 8 months in steel tanks. Then a blend is made with the Chardonnay, which fermented in small oak barrels for about 8 months. This Cuvée, after re-fermentation, matures for about 50 months before disgorgement and then refines further in the bottle to achieve the perfect balance.

### IN TASTING

The bouquet presents scents of white-fleshed fruit, which are completed by notes of honey and vanilla. Taste is characterized by a clear acidic freshness, that we managed to preserve, despite the hot year. This is due to the early harvest and the particular microclimate of Monte Orfano, which ensured important nighttime temperature changes.

### PLUS

The purest version of a Franciacorta, a wine destined to last and grow better over the years.

### PAIRINGS

Recommended for serving throughout a meal; excellent with fish curdité, such as uramaki with tempura. Try with fish-based pasta dishes, such as risotto with shrimp or paccheri with squid sauce.

Taste at 6 °C

### Technical information

- Bottle size: 0,75 l
- 12,5% Alc. Vol.
  
- Sulphites content: 89 mg/l
- Sugar: 0,6 gr/l
- Acidity: 8,9
- PH: 2,9
  
- Vineyard: Cervino
- Location: Franciacorta - Coccaglio
- Planting distance: 2 x 0,80 m
- Planting year: 1993 - 2000 - 2002 - 2004
- Hectares: 2
- Vine density: 5 500
- Yeld per hectare: 80 q/Ha