



CASTELLO BONOMI
FRANCIACORTA



FRANCIACORTA BRUT CRUPERDU MILLESIMATO 2019

IN VINEYARD

CruPerdu comes from Chardonnay and Pinot Noir grapes of the same vintage. The 2019 vintage was characterized by an excellent quality though in smaller quantities than the average. The harvest reached an optimal maturation guaranteeing a remarkable quality of the wines. A vintage that expresses great refinement and elegance.

IN CELLAR

After soft pressing to extract only the flower must, vinification takes place with the help of cold techniques, which allow the aromas and finesse of the wine to be enhanced. The Pinot Noir, after the first fermentation, ages for about 8 months in temperature-controlled steel tanks. The cuvée is created with Pinot Nero and with Chardonnay which has fermented in small oak barrels for about 8 months. CruPerdu then evolves and refines on the lees for over 36 months.

IN TASTING

Bright yellow colour. Notes of white pulp fruit and tropical fruit stand out on the nose, which over time give way to balsamic sensations. In tasting, the fresh but complex sip is surprising, which reveals the great evolutionary potential of this wine. Great balance and finesse in the perlage.

PLUS

It was the summer of 1986 when Luigi Bersini, Chef de Cave at Bonomi, leaving the vineyards to head towards the woods, saw some vine plants among ivy and wild shrubs. He discovered that the forest, over the years, had taken possession of a portion of land hiding an old vineyard. The lost vineyard, the CruPedru, gives its name to this splendid cuvée.

PAIRINGS

It is a Franciacorta that pairs with with the whole meal. Try it in combination with various dishes of Mediterranean cuisine, such as sea bass cooked in salt or baked in foil, or pike salad or red shrimp tartare.

Technical information

- **Bottle:** 0,75 l - 1.5l - 3l - 6l
- **12.5% Alc. Vol.**

- **Sulphites:** 70 mg /l
- **Sugar:** 4,5 gr/l
- **Acidity:** 7
- **PH:** 3,1

