



CASTELLO BONOMI
FRANCIACORTA



FRANCIACORTA RISERVA EXTRA BRUT

LUCREZIA ETICHETTA ROSÉ DOCG 2011

IN VINEYARD

The vineyards of Castello Bonomi are located at 275 metres above sea level - they extend into a small paradise in the southernmost area of Franciacorta. Here is born a Franciacorta Rosé of exclusive excellence, 100% made from Pinot Noir grapes. The 2011 harvest is considered by the Franciacorta Consorzio as one of the best vintages of the last 15 years, allowed us to have a reserve of excellence.

IN CELLAR

From the know-how and the experience of the Chef de Cave Luigi Bersini is produced a Lucrezia Rosé Reserve which rests over 130 months on the yeasts and that today all its body and refinement. The further 24 months of refining in bottle complete the balance of wine.

IN TASTING

The pink color is full, giving the wine a seductive charm. The bouquet is delicate and fresh with scents of wild rose, berries that open in balsamic notes. The palate is persuasive and elegant.

PLUS

A Riserva produced exclusively in the best vintages, destined for a perfect longevity and harmony. A rare wine that celebrates the 2011 vintage, unforgettable for Franciacorta.

PAIRINGS

The elegant structure masterfully accompanies both dishes and meat base (duck or white meat, in addition to the typical dish of the territory: beef oil) but also sophisticated fish recipes (lobster, salmon smoked and perch).

Technical information

- **Bottle format:** 0,75 l
- **12.5% Alc. Vol.**

- **Sulphite content:** 88 mg /l
- **Sugar:** 2 gr/l
- **Acidity:** 7,5 gr/l
- **PH:** 3,0