



**CASTELLO BONOMI**  
FRANCIACORTA



# CruPerdu Grande Annata 2016

## Franciacorta Extra Brut DOCG

### In vineyard

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

The 2016 vintage saw a climatic course characterized by a cool spring, with good rainfall in May and June, which ensured excellent plant hydration.

Thanks to cultivation practices aimed at preserving the health of each individual vine, we achieved an excellent quality standard.

Compared to other vintages, the harvest occurred more slowly, allowing each vine to reach its ideal maturity.

### In cellar

We worked with parceling of the grapes and subsequent fractioning of the musts. The yields in the press did not exceed 55%, ensuring a high-quality extraction. Part of the Chardonnay fermented and aged in barriques, while the Pinot Noir underwent fermentation and aging in stainless steel. The bâtonnage was long and frequent, both in the tank and in the barriques. The acidity and pH levels were excellent. The aging on the lees lasted for about 72 months.

### Tasting notes

The 2016 vintage produced wines with a great aromatic and gustatory profile, and the most interesting aspect of this year is its strong potential for aging. On the nose, prominent notes of white-fleshed fruit and tropical fruit, which, over time, give way to balsamic sensations. Great balance and finesse in the perlage.

### Plus

CruPerdu Grande Annata 2016 is considered 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 potential. CruPerdu Grande Annata is made from Chardonnay (70%) and Pinot Noir (30%) from the same vintage. Only in the best years do the grapes of these two varieties reach a unique acidic structure and sapidity, characteristics that are also found in the wine, adding greater complexity and longevity. When these qualities are confirmed after at least 48 months of aging on the lees, a limited number of bottles are selected and rested for another year before being released for sale.

### Pairings

It is a Franciacorta that pairs well with an entire meal. Try it alongside various Mediterranean dishes, such as salt-baked or foil-wrapped sea bass, pike salad, or red shrimp tartare.

**12,5% Vol.**

Bottle size: 0,75 l  
Sulphite content: 86 mg/l  
Sugars: 2 gr/l  
Acidity: 8,6  
PH: 3,00

Vineyard name: CruPerdu  
Location: Franciacorta - Coccaglio  
Planting Distances: 2 x 0,80 m  
Planting year: 1994 - 2000 - 2001 - 2004  
Hectares: 4  
Density: 5 500  
Yield: 90 q/Ha



**WINEENTHUSIAST**  
#7 Best Wines of 2023

Wine Enthusiast  
97 points



Gambero Rosso  
2 bicchieri



ViniPlus  
Rosa Oro



Bibenda  
5 grappoli