



CASTELLO BONOMI
FRANCIACORTA

Rosé Millesimato BIO 2022

Franciacorta Brut DOCG



In vineyard

The magnificent vineyards of the Castello Bonomi estate extend across a small, precious paradise in the southernmost area of Franciacorta. The 2022 vintage stood out as one of the warmest since the early 2000s. Agronomic management focused with particular care on responding to water stress, especially in the younger vineyards. Thanks to an impeccable phytopathological profile and an early harvest, the swift picking process allowed us to bring perfectly healthy grapes to the cellar with analytical parameters of excellent balance.

In cellar

Following a brief maceration on the skins to extract its characteristic color, the must ferments in temperature-controlled stainless steel tanks. This is followed by a 7-month refinement period before the tirage. Crafted from 100% Pinot Nero grapes, our Rosé develops its elegance through an extended period of aging on the lees for at least 30 months.

Tasting notes

On the nose, elegant hints of red berries stand out, enriched by a refined balsamic component and slightly spicy nuances. The palate is distinguished by an excellent acidic balance, a result of the correct ripeness of the grapes, leading towards a long and persistent finish where the notes perceived on the nose pleasantly return.

Plus

A Franciacorta Rosé of character and an authentic expression of Pinot Nero, capable of highlighting the finest qualities of this noble grape variety. The 2022 vintage was particularly favorable for rosé vinification, yielding base wines with the perfect touch of color and a highly interesting aromatic expressiveness.

Pairings

A versatile Franciacorta with great structure, it finds its ideal pairings in flavorful dishes such as stewed eel or savory first courses like spaghetti with anchovy colatura and wild fennel.

Taste at 6-8 °C

12,5% Vol.

Bottle size: 0,75 l - 1,5 l
Sulphite content: 75 mg/l
Sugars: 3 g/l
Acidity: 7,6
PH: 3,01

