CASTELLO BONOMI
FRANCIACORTA

CruPerdu Grande Annata 2019

Franciacorta Extra Brut DOCG



In vineyard

Due to its geographical location, Castello Bonomi is among the first wineries to begin the harvest, carried out strictly by hand and using small crates. The 2019 vintage saw a slightly lower-than-average yield but delivered grapes of exceptional quality. The climatic conditions favored a slow, gradual ripening, allowing each vineyard plot to be harvested at its optimal moment. This approach made it possible to achieve perfectly mature grapes while preserving their freshness, balance, and aromatic complexity.

In cellar

After a gentle pressing, aimed at extracting only the finest free-run juice, vinification is carried out using cold techniques, essential for enhancing aroma and finesse. The Pinot Noir, once the primary fermentation is complete, matures for approximately 8 months in temperature-controlled stainless steel tanks. It is then blended with the Chardonnay, which has undergone fermentation and aging for about 8 months in small oak barrels. Bottle aging on the lees continued for over 60 months, contributing to the wine's complexity and depth.

Tasting notes

The most remarkable feature is its pronounced potential for aging. On the nose, notes of tropical fruit and toasted almond emerge, which, with maturation, give way to elegant balsamic nuances. On the palate, the wine is supported by a pronounced acidity, well integrated with its structure, providing balance, depth, and a long, persistent finish.

Plus

The 2019 vintage fully ranks among the great vintages produced by Castello Bonomi. Faced with wines of this caliber, the approach was to respect their natural characteristics, extending the aging period and reducing the usual sugar dosage. Aged under ideal temperature and humidity conditions, the wine reveals an exceptionally long and promising aging potential.

Pairings

A Franciacorta capable of accompanying an entire meal, naturally adapting to both seafood and meat dishes. Recommended pairings include a Catalana of shellfish and brioche with foie gras.

93 PTS. JAMESSUCKLING.COM

James Suckling
93 points

WINE ENTHUSIAST 95 /100

Wine Enthusiast
95 points

TOP WINE

Slow Wine Guide 2027

12,5% Vol.

Bottle size: 0,75 l
Sulphite content: 80 mg/l
Sugars: 1 gr/l
Acidity: 7,9
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