



# CASTELLO BONOMI

FRANCIACORTA



## AWARDS



3 Glasses in  
"Vini d'Italia Guide"  
by Gambero Rosso



5 Grapes in  
Bibenda Guide



Gold Medal 90 +in  
Gilbert & Gaillard Guide

Gold Rose in Vinipius Guide



4 Stelle nella guida  
Vini Buoni d'Italia



Presente su WINE  
ENTHUSIAST Buying Guide



90 points Blind Tasting by  
Andreas Larsson

Silver Medal at CSWWC by Tom  
Stevenson

# FRANCIACORTA BRUT

## CRUPERDU DOCG

### GRANDE ANNATA 2009

#### IN VINEYARD

Due to its geographical location, Castello Bonomi is one of the first wineries to harvest, strictly by hand and using small crates. For the Franciacorta Cruperdu Castello Bonomi harvest goes from the 10th August to 25th August, with meticulous selection of the bunches.

#### IN THE CELLAR

After a gentle pressing to extract only the best must, the vinification takes place with the cold maceration technique, in order to enhance the aromas and finesse of wine. Fermentation occurs at a temperature of about 14°C, after the first fermentation in steel tanks and oak barriques, the "base" wines ripen for about 8 months at controlled temperature until the blend preparation. A long period in contact with yeasts, 100 months, and the constant and patient work of chef de cave, have allowed this Franciacorta to express in the best way the characteristics of the Monte Orfano, with positive evolutionary notes. It follows aging in bottle.

#### IN TASTING

Colour is straw, bright yellow, with abundant foam, fine and endless perlage. Bouquet is elegant and intense, with notes of boulangerie, white flowers and tropical fruits such as pineapple. The taste is wide and with a strong character. There are mineral notes on the palate and taste is elegant and complex. A Franciacorta which expresses in the best way its acidity, typical characteristic of Monte Orfano terroir.

#### GRANDE ANNATA

CruPerdu Grande Annata 2009 was born from a sought-after harvest, Chardonnay (70%) and Pinot Noir (30%) of the same year. Only in the best vintages the grapes of these two vines reach a particular acidic and mineral structure, characteristics that are also found in the wine, and that give greater complexity and longevity. When these characteristics are confirmed after a period of at least 48 months on the yeasts, a limited number of bottles are selected and set aside for another year before being sold. That is where the Franciacorta Castello Bonomi wine can have the "Great Vintage" label, which distinguishes Franciacorta with a great flavor and minerality.

#### PAIRINGS

Franciacorta of great structure that pairs magnificently with sophisticated fish recipes and raw meat.

Taste at 6-8 °C

#### Technical information

- Bottle Size: 0,75 l
- 12.5% Alc. Vol.
- Sulphites content: 82 mg /l (-65 % legal limit)
- Sugar: 4 gr/l
- Acidity: 7.6
- PH: 3,02
- Vineyard Name: CruPerdu
- Location: Franciacorta - Coccaglio
- Planting distance: 2.00 x 0,80 m
- Planting year: 1994 - 2000 - 2002 - 2004
- Hectares: 4
- Vine density: 5500
- Yield per hectare: 90 Q/ha