



**CASTELLO BONOMI**  
FRANCIACORTA

# FRANCIACORTA BRUT DOCG CRUPERDU MILLESIMO 2014



AWARDS

## IN VINEYARD

CruPerdu is born from Chardonnay grapes (70%) and Pinot Noir (30%) of the same vintage.

In the 2014 vintage, the climatic conditions allowed a slow and regular ripening of the grapes which allowed a gradual harvest. The fruits of this harvest allow to enhance the freshness and minerality of the wines produced. A vintage that expresses great finesse and elegance.

## IN CELLAR

After a gentle pressing to extract only the best must, the vinification takes place using cold techniques, which make it possible to enhance the aromas and finesse of the wine; fermentation occurs at a temperature of about 14°C. After the first fermentation in steel and wood, part of the cuvée ages for about 8 months at controlled temperature before taking foam. CruPerdu then evolves and ages patiently in bottle for over 60 months.

## IN TASTING

A bright straw yellow wine with green and gold reflections, and a fine, long-lasting perlage.

Bouquet is gently herbaceous, and it's characterized by a complex nose, with the nuance of tropical fruit, yeasts and roasted nuts. A soft and embracing palate with citrus notes.

## PLUS

It was the summer of 1986 when Luigi Bersini, chef de cave at Bonomi, leaving the vineyards to go into the woods, found between ivy and selvatic shrubs some vine plants. He discovered that the woods, over the years, had taken possession of a portion of land hiding an old vineyard. The passion and love for the earth convinced the forest to retreat to allow a second life to these old vineyards. The lost vineyard, the CruPedru, gives the name to this beautiful cuvée. The harvest lasts from 10th August to 25th August, with meticulous selection of the bunches.

## PAIRINGS

It's recommended for all meals; it pairs magnificently with delicate fish dishes. Excellent with crustacean and raw fish. Try matching it also with beef tartare.

Taste at 6-8°C



ROSSO  
The WineHunter

### Technical information

- Bottle Size: 0,75 l – 1.5l – 3l – 6l
- 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 – 2001 - 2004
- Hectares: 4
- Vine density: 5 500
- Yield per hectare: 90 Q/ha