



BERLUCCHI '61

Franciacorta Brut DOCG

www.berlucchi.it

VARIETALS	90% Chardonnay, 10% Pinot Nero	
VINTAGE	NV	
REGION	Franciacorta, Lombardy, Italy	
TECHNICAL DATA	Alcohol 12.5% Residual sugar 7 g/l	Total acidity 7g/l pH 3.14
APPEARANCE	Straw-yellow with greenish highlights. Soft mousse with fine, lingering bead.	
NOSE	Crisp, rich and elegant, fairly lengthy, with apple and pear fruit and a pleasing citrus hint in the finish.	
PALATE	Displays exceptional freshness and zesty acidity with velvet texture and fine balance, concluding with appealing notes of citrus.	
AGEING	Second fermentation in the bottles and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement.	
PAIRING	Perfect as an aperitif and throughout the meal, pairing beautifully with ravioli and fresh-water fish. It brings out the best qualities of dishes based on rice, pasta, white meats, fresh and medium-aged cheese.	
RATINGS	92pts JAMESUCKLING.COM 92pts WINEENTHUSIAST	
ORDER CODE	IT309	