

# Castello Bonomi Franciacorta Rose Brut DOCG

## THE FACTS



**COUNTRY:** Italy

**REGION:** Lombardy

**APPELLATION:** Franciacorta

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** Vinification takes place with cold maceration to enhance the perfumes & bouquet. Base wine matured 6 months in tank.

**AGING:** 24 months in bottle before disgorging

**ANNUAL PRODUCTION:** 1250 cases

## THE STORY

Castello Bonomi is the prodigious result of the marriage between man and territory. Chef de Cave Luigi Bersini, Prof. Leonardo Valenti and of Paladin family is carrying on and renewing the commitment and project of Bonomi family, which began in 1915.

**PHILOSOPHY:** Castello Bonomi, as the other Casa Paladin's wineries, pursues sustainable cultivation practices, with the belief that "the 90% of a wine is done in the vineyards, through comprehension, respect and enhancement of what nature gives us".

**BIOGRAPHY:** The team takes together all the most important decisions on the wine production, these are then followed by the enologist of Castello Bonomi, Luigi Bersini.

## THE ADJECTIVES

**OVERALL:** Fresh, fragrant & lively

**AROMAS / FLAVORS:** Wild strawberries, roses & toasted brioche

**MOUTHFEEL:** Persistent & generous

## THE SELLING POINTS

The best of Pinot Noir in bubbles form

**AWARDS:** 93pts Gilbert & Gaillard Guide

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Fish, Shellfish & Mollusks

