

Castello Bonomi Franciacorta Brut Grande CruPerdu DOCG

THE FACTS

COUNTRY: Italy

REGION: Lombardy

APPELLATION: Franciacorta

CEPAGE: 70% Chardonnay, 30% Pinot Noir

WINEMAKING: We worked with parcelling of the grapes and subsequent fractioning of the musts. The yields in the press did not exceed 55%, thus guaranteeing qualitative extraction. Part of the Chardonnay fermented and aged in barriques, while the Pinot Noir fermented and aged in steel. Batonnage was long and frequent both in tank and in barrique. The acidity and pH levels were excellent.

AGING: over 72 months

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: Complex and nuanced

AROMAS / FLAVORS: Baked bread, hawthorn, lime blossom, tropical and balsamic

MOUTHFEEL: A fine, persistent perlage, complex

THE SELLING POINTS

a Franciacorta Riserva with great ageing potential

AWARDS: 97pts Wine Enthusiast

SUSTAINABILITY: Organic In Practice

