

Berlucchi

Brut Nature Franciacorta 2019



WHITE
CHAMPAGNE &
SPARKLING



ITALY



LOMBARDIA



SUITABLE
FOR VEGANS

TASTING NOTE

Pale straw-yellow with a fine, satiny mousse and bright, energetic acidity. Aromas and flavours show crisp citrus, poached apricot, baked apple and subtle brioche/yeasty notes, with a lean, saline-driven finish typical of zero-dosage style.

VITICULTURE

Vines are planted in Minervino Morge, a vineyard of 25 years of age trained with the cordon sour system.

VINIFICATION

Grape clusters are gently pressed with musts kept separate. Fermentation takes place in stainless steel, with the finest parcels aged six months in oak barriques on lees. The spring after harvest, a 100% vintage cuvée is bottled for secondary fermentation. It then ages on lees for at least five years, followed by six months after disgorging.

FOOD MATCHING

Ideal with seafood, light pasta or risotto, poached poultry, soft to medium-aged cheeses, and aperitivo snacks like fried calamari or olives.

SIZE	75cl
VINTAGE	2019
ABV	12.5%
GRAPE VARIETIES	Chardonnay (85%), Pinot Nero (15%)
CLOSURE	Natural Cork
SKU CODE	M6746119
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Lombardia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.15
TOTAL ACIDITY	7.2g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	M6746119