



BERLUCCHI '61

Franciacorta Brut Rosé DOCG

www.berlucchi.it

VARIETALS	70% Pinot Nero, 30% Chardonnay	
VINTAGE	NV	
REGION	Franciacorta, Lombardy, Italy	
TECHNICAL DATA	Alcohol 12.5%	Total acidity 7.5g/l
	Residual sugar 6.5g/l	pH 3.10
APPEARANCE	Intense pink with soft , foamy mousse with long-lasting cordon around the glass.	
NOSE	Elegant hints of wild berries and ripe fruit, nicely blended with subtle nuances of yeast and crusty bread.	
PALATE	Refined and elegant with exceptional acidity well balanced by medium-high sugar level.	
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, it will also pair well with cold meats and charcuterie, flavoured first courses and fully matured cheeses. Superb with shellfish.	
RATINGS	92pts WINEENTHUSIAST	Wine Spectator
	91pts falstaff	TOP 100
	90pts JAMESSUCKLING.COM	
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