

CRUPERDU

FRANCIACORTA D.O.C.G.

Grapes: 70% Chardonnay, 30% Pinot Nero of the same vintage.

Area: unique microclimate of the southern part of the “Monte Orfano”. The terraced vineyards stretch for 24 hectares and surround Castello Bonomi at a height of 275 metres.

Careful selection of the grapes from 10 to 25 August with an average yield of 52 Hl. per hectare

The Cruperdu:

Careful selection of the grapes from 10 to 25. August with an average yield of 52 Hl. per hectare . The grapes are pressed gently to extract only the best must.

The grapes are separately vinified with the cold maceration in order to keep the aromas of the wine.

The elegance of the wine is enhanced with the fermentation at 14°C. The first fermentation happens in steel tanks, then a part of the wine refines for about 8 months at controlled temperature in 225 lit. barriques. The blend is carefully prepared through wines refined in steel and in wood (about 15%).

The cuvee is added with selected active yeasts and with a small quantity of syrup (tirage) and it's bottled in the sparkling wine bottle. After 30 months the phase of *dégorgement* can start; with the pressure in the bottle the yeasts come out from the crown cap.

With this process, a part of the sparkling wine is lost and it is filled with the same cuvee (dosage). It follows a 6-months refinement in the bottle before the CruPerdu is released into the market.

Organoleptic characteristics:

Colour: straw yellow with fine, long-lasting perlage.

Bouquet: rich, intense with notes of spring flowers (lime blossom, hawthorn...), ripe fruit (pineapple, peach...) and crusty bread.

Taste:

Full, fresh with good acidity, complex and long-lasting.

Gastronomic matches:

Great with oysters, very good with every kind of fish and white meat, in particular with beef fillet.

Alcohol content: 13,0% Vol

Service temperature: 8-10° C.

Available size: 750 ml –1.500 ml –3.000 ml –6.000ml



Quality certificate at
the Decanter World
Wine Awards 2010

Wine Guides:

2 red glasses Gambero Rosso - 17/20 Espresso

CASTELLO BONOMI

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