

LUCREZIA

FRANCIACORTA D.O.C.G. Extra Brut

Grapes: 50% Chardonnay, 50% Pinot Nero.

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 40 Hl. per hectare. Only a small quantity of the best grapes from the best area are chosen by the enologist for the production of Lucrezia. All the grapes are vinified with the cold maceration in order to keep the aromas of the wine.

The Pinot Nero grapes ferment in steel tanks, while the Chardonnay ones ferment in small oak barrels, both for 8 months. The cuvee is added with selected active yeasts and a small quantity of syrup (tirage) and it's bottled in the sparkling wine bottle. After 72 months the phase of *dégorgement* can start; thanks to 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 Cuvée Lucrezia is released into the market.

Organoleptic characteristics

Colour: yellow with golden tinges and a fine, long-lasting perlage.

Bouquet: notes of tropical fruit, citrus fruit and camomile. Its complexity reveals itself slowly in the glass.

Taste: full, well-structured and lingering.

Service temperature:

Great wine throughout the meal and for every occasion.

Alcohol content: 13,0% Vol

Service temperature: 8-10° C.

Available size: 0,75 lit.



CASTELLO BONOMI

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