

Castello Bonomi Cuvee 22

THE FACTS

COUNTRY: Italy

REGION: Lombardy

APPELLATION: Franciacorta

CEPAGE: 100% Chardonnay

WINEMAKING: Each cru is vinified separately from the others. After the cold fermentation, each wine refines on the noble lees. The blend is created with all cru by our chef-de-cave, who then follows also the refermentation, the contact with the yeasts and the final refinement process in bottle.

ALCOHOL BY VOLUME: 12.5%

AGING: over 30 months ageing on the lees

ANNUAL PRODUCTION: 4.100 cases

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: Fresh and inviting

AROMAS / FLAVORS: Pineapple, peach, apricot, apple, acacia flowers and dried fruit

MOUTHFEEL: Velvety and soft

THE SELLING POINTS

special selection of 22 Cru of Chardonnay grapes

AWARDS: 93pts Wine Enthusiast, 92pts Luca Maroni, 91pts James Suckling

SUSTAINABILITY: Certified Organic

PAIRINGS: Grilled prawns, baked seabass, summer vegetable dishes

