

Castello Bonomi Franciacorta Brut Cru Perdu DOCG

THE FACTS

COUNTRY: Italy

REGION: Lombardy

APPELLATION: Franciacorta

CEPAGE: 70% Chardonnay, 30% Pinot Noir

WINEMAKING: After a gentle pressing to extract only the best must, the vinification takes place using cold techniques, which make it possible to enhance the aromas and finesse of the wine; fermentation occurs at about 14°C. After the first fermentation in steel and wood, part of the cuvée ages for about 8 months at a controlled temperature before taking foam. The wine then evolves and ages patiently in bottle for over 48 months.

ALCOHOL BY VOLUME: 12.5%

AGING: 42 months on the lees

ANNUAL PRODUCTION: 50,000 bottles

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: Complex and nuanced

AROMAS / FLAVORS: Baked bread, hawthorn, lime blossom, white peach, pineapple

MOUThFEEL: A fine, persistent perlage

THE SELLING POINTS

A marriage of French style and Italian terroir

AWARDS: 95pts Wine Enthusiast, 91pts Luca Maroni, 91pts James Suckling

SUSTAINABILITY: Green Practicing

PAIRINGS: From appetizers to fish courses

