



Millesimato

Franciacorta Brut Millesimato

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. The grapes are pressed gently to extract only the best must. The Pinot Nero grapes ferment in steel tanks and the Chardonnay ones ferment in steel tanks, both for 8 months. The cuvée is added with selected active yeasts and a small quantity of syrup (tirage) and it's bottled in the sparkling wine bottle. After 36 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 cuvée (dosage). It follows a 6-months refinement in the bottle before the *CruPerdu* is released into the market.

Organoleptic characteristics:

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

Bouquet: elegant, with notes of ripe peach, summer flowers, honey and melba toast.

Taste: complex, full, well-structured.

Gastronomic matches: Excellent wine throughout the meal, great with shellfish.

Alcohol content: 12,5% Vol

Service temperature: 8-10° C.

Available size: 0,75 lit

Best within: 2020



2012, 2010



score: 90
2012, 2010



score: 17/20
2012

CASTELLO
BONOMI
FRANCIACORTA



BRONZE MEDAL
AT DECANTER
WORLD WINE
AWARDS 2011

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