



Guido Berlucchi
BERLUCCHI
FRANCIACORTA



In 1955, young and irrepressible oenologist Franco Ziliani directed that query to Guido Berlucchi, a country gentleman who was looking for a consultant who could improve his Pinot del Castello, and what he found instead was a partner for an adventure in fine taste that would profoundly transform the destiny of Franciacorta.

Ziliani was fascinated by the elegant figure of Berlucchi, by his handsome mansion, Palazzo Lana Berlucchi, and by its ancient underground cellars. His youthful dream was to produce a classic-method wine in his native area, Franciacorta, and he boldly proposed to Berlucchi the idea of making a sparkling wine in a winegrowing area long dedicated to still table wines.

Berlucchi accepted, and the two pioneers joined forces with Berlucchi's friend Giorgio Lanciani. The challenge was taken up, and, after some less-than-satisfactory vintages, 1961 finally saw the corking of three thousand bottles of Pinot di Franciacorta. When the corks were drawn the following year, the wine met all their expectations. Franciacorta was born!

In the following years, the wine attracted such growing interest that the trio expanded production. Pinot di Franciacorta was re-named Cuvée Imperiale, and the Cellarius Millesimati (vintage-dated) Franciacortas emerged.

The winery grew, but in 2000 it suffered a blow, the death of nobleman Guido Berlucchi. He left a worthy heritage however, the foundation that bears his name, dedicated to medical research. Franco Ziliani, chosen father of Franciacorta by the area's winegrowers, guided the winery through the portals of the new millennium, which represents new yet always fascinating challenges. By his side is the second generation, in the figures of his children Cristina, Arturo, and Paolo, who are, respectively directors of Berlucchi's communications, production, and sales and marketing.

Today's wine scene is much more protean and competitive than it was in the 1960s, and Franco's children show every sign of having inherited the pioneer spirit and qualities of the creator of Franciacorta. Theirs is the credit, in fact, for launching the Berlucchi '61 and Palazzo Lana Riserva lines, but in particular for the total re-structuring of the vineyards and wine-production facility, with the declared objective of absolute quality everywhere and of sustainability.

Today, Guido Berlucchi is a family-run producer deeply rooted in its ancestral growing area and at the same time an ambassador of Franciacorta and Made in Italy to the rest of the world, amply demonstrated by its presence at extraordinary festive occasions—to mention just one, as the official wine for the Oscar won by La Grande Bellezza as Best Foreign Film

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 NATURE BLANC DE BLANCS 2012
Franciacorta Millesimato

GRAPES: 100% Chardonnay, grown in a single parcel in the central block of the Arzelle estate vineyard, planted to a density of 10,000 vines per hectare.

HARVEST PERIOD: Middle third of August 2012.

VINEYARD YIELD: 8,500 kg grapes per hectare, with a yield in must of 28%, equivalent to 3,170 bottles per hectare.

VINIFICATION: The clusters are given a slow, gentle pressing, with quality-fractioning of the juice. The must ferments in steel, and the finest lots then mature sur lie for 6 months in French oak barrels.

MATURATION: The cuvée is assembled in the following spring, solely with wines of the previous year, then the wine undergoes a second fermentation in the bottle and matures a minimum of 5 years sur lie, followed by an additional 6 months after disgorgement.

DOSAGE: Zero dosage

SIZES: Standard 750ml bottle

SENSORY PROFILE

APPEARANCE: Abundant, creamy mousse and slender, sinuous bead of pin-point bubbles; notably long-lasting crown

COLOUR: Intense straw-yellow with subtle gold highlights.

BOUQUET: Broad and deep, with notes of ripe plum and lime blossom, and evolved impressions of caramelised hazelnut.

PALATE: Elegance and fine balance are the hallmarks of the palate, which showcases both a velvety smoothness and a well-calibrated acidity. The finish is impressively satisfying, with a near-tactile consistency lifted by a delicate bead.

PAIRINGS: This vintage-dated wine is recommended for all courses of a meal, in particular with elaborate antipasti, with main courses of fish, veal, and poultry, and with medium-aged cheeses.

SERVING TEMPERATURE: 10-12°C.

TECHNICAL DATA: Alcohol: 12.5%; residual sugar: trace; total acidity: 7.8 g/l; pH: 3.04

FIRST YEAR PRODUCED: 2012

FRANCIACORTA
Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 ROSÉ

Franciacorta

GRAPES: Pinot Nero (60%) and Chardonnay (40%) from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: from middle ten days of August to the first ten days of September.

YIELD: 9,000 kg of grapes per hectare with 55% must yield, equivalent to 6,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats. A few hours' maceration of the Pinot Nero on the skins (rosé maceration) to emphasize the aromas and hue of the grape variety.

MATURATION: assemblage of the cuvée in the spring following harvest. Second fermentation in the bottles and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement.

STYLE: Brut.

SIZES AVAILABLE: standard bottle 750 ml, Magnum 1.5l, Jeroboam 3l.

SENSORY CHARACTERISTICS:

APPEARANCE: soft , foamy mousse with long-lasting cordon around the glass; fine, lingering bead.

COLOUR: intense pink, varies slightly according to the vintage, due to the different ripeness levels of phenolic compounds in the Pinot Nero.

BOUQUET: elegant hints of wild berries and ripe fruit, nicely blended with subtle nuances of yeast and crusty bread. Heady, warm quality from the brief Pinot Nero maceration on the skins during vinification.

PALATE: refined and elegant with exceptional acidity and full body. The acidity is balanced well by the medium-high sugar content.

PAIRINGS: perfect as an aperitif, it will also pair well with various cold meats and charcuterie, full-flavoured first courses and fully matured cheeses. Pairing with shellfish enhances its impressive structure.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 8g/l, total acidity 7.5g/l, pH 3.10.

FIRST VINTAGE PRODUCED: 2009

GUIDO BERLUCCHI & C. S.P.A.

Piazza Duranti, 4 - 25040 Borgonato di Corte Franca (Brescia) - Tel. 030 98 43 81 - Fax 030 98 42 93 - www.berlucchi.it - info@berlucchi.it

FRANCIACORTA
Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 SATÈN

Franciacorta

GRAPES: Chardonnay (100%) from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: from middle ten days of August to the first ten days of September.

YIELD: 9,000 kg of grapes per hectare with 55% must yield, equivalent to 6,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats.

MATURATION: assemblage of the cuvée in the spring following harvest. Second fermentation in the bottles and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement. The lower overpressure in the bottles (5 atmospheres) typical of Satèn endows it with a creamy elegance.

STYLE: Brut.

SIZES AVAILABLE: standard bottle 750 ml, Magnum 1.5l.

SENSORY CHARACTERISTICS:

APPEARANCE: soft, creamy mousse with long-lasting cordon around the glass; fine, lingering bead.

COLOUR: intense straw-yellow.

BOUQUET: elegant, rich and multi-layered with fragrances of peach, apricot and tropical fruit, gradually more emphatic, before yielding to notes of candied citrus fruit.

PALATE: tangy acidity and savoury flavours with a full, firm structure. The clean-cut, lingering finish complements a wine of rare pleasure.

PAIRINGS: perfect as an aperitif, it is an ideal pairing with light risottos and fish dishes. Recommended with Sauris, Parma or San Daniele prosciutto and with medium-matured cheeses.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 8g/l, total acidity 6.5g/l, pH 3.16.

FIRST VINTAGE PRODUCED: 2009

FRANCIACORTA
Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 NATURE ROSÉ 2013

Franciacorta Millesimato

VARIETY: Pinot Nero (100%), From estate vineyards in Ragnoli, Quindicipio and Gaspa, all planted at high density (10,000 plants/hectare)

HARVEST: middle 10 days in August 2011

YIELD: 9000kg of grapes per hectare, with an average must yield of 40%, equivalent to 4800 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters and fractioning of the must to be used for Pinot Nero macerated off the skins; cold pre-maceration for about 24 hours, followed by soft pressing for the pinot nero for Rose Maceration; alcoholic fermentation of must in steel vats and maceration on the skins for about 7 days.

MATURAZIONE: assemblage of the cuvée in the spring following harvest, using only wines of that vintage. Second fermentation in the bottles and maturation sur lie for a minimum of 60 months followed by an additional 6 months after disgorgement.

DOSAGGIO: Zero.

FORMAT: bottiglia 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: plentiful creamy mousse with a fine, lingering cordon; subtle, refined perlage.

COLOUR: pink buttercup veined with powder pink.

BOUQUET: layered fragrant notes, especially redcurrant jam, woven with delicate hints of citrus fruit, infused with complex minerality.

PALATE: great palate structure with crisp acidity. Mouthfeel is underpinned by pleasing tannins.

PAIRINGS: a vintage to be enjoyed with all courses of the meal, a pleasing companion for flavoursome appetizers and mains of fish, white meat, and medium-mature cheese.

TEMPERATURA DI SERVIZIO: 8-10°C.

ANALYTICAL DATA

ABV 12.5%; residual sugar

Total acidity 7.5 g/l; pH 3.15.

FIRST VINTAGE PRODUCED: 2011

GUIDO BERLUCCHI & C. S.P.A.

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



BERLUCCHI '61 NATURE 2012

Franciacorta Millesimato

VARIETY: Chardonnay (70%) & Pinot Nero (30%).

HARVEST TIME: MIDDLE DAYS IN AUGUST.

YIELD: 9500kg of grapes per hectare, with an average must yield of 30%, equivalent to 3800 bottles per hectare.

VINIFICAZIONE: gentle, gradual pressing of clusters and fractioning of the must; alcoholic fermentation of must in steel vats with maturation of the best lots in oak barriques, left to age for 6 month sur lie.

MATURAZIONE: assemblage of the cuvée in the spring following harvest, using only the wines of that vintage. Bottle fermentation and maturation sur lie for a minimum of 5 years, followed by another 6 months after disgorgement.

DOSAGGIO: Dosaggio Zero.

FORMATI: bottiglia 750 ml e magnum 1500 ml

SENSORY CHARACTERISTICS:

APPEARANCE: plentiful creamy mousse with a fine, lingering cordon; subtle, delicate perlage.

COLORE: vibrant straw-yellow with light coppery nuances.

BOUQUET: layered, expressive nose profile, showcasing a crisp mineral note fusing with delicate hints of citrus, yellow-fleshed fruit and white bread.

PALATE: the wine displays lively, zesty acidity sustained by an enfolding body and excellent persistence that weave a dynamic and taut mouth.

PAIRINGS: a vintage to be enjoyed with all courses of the meal, a pleasing companion for flavoursome appetizers and mains of fish, white meat, and medium-mature cheese.

TEMPERATURA DI SERVIZIO: 8-10 °C.

ANALYTICAL DATA

ABV 12.5%; residual sugar Total acidity 7.80 g/l; pH 3.10.

FIRST VINTAGE PRODUCED: 2009

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



PALAZZO LANA EXTRÊME 2008
Franciacorta Riserva

GRAPES:

100% Pinot Nero grown in two Berlucchi-owned, high planting density vineyards in Borgonato: the hillside Quindicipiò, and Brolo, overlooking Palazzo Lana Berlucchi.

HARVEST PERIOD: middle ten days of August.

YIELD: 8.000 kg of grapes per hectare with 30% must yield, equivalent to 3.200 bottles per hectare.

VINIFICATION: made from free-run must, obtained by gentle, gradual pressing; alcoholic fermentation in stainless steel vats. Small lots are then transferred to oak barriques where they mature sur lie for 6 months.

MATURATION: assemblage of the cuvée in the spring following harvest with only wine from that specific vintage, selecting only the finest lots. Second fermentation in the bottles and maturation sur lie for a minimum of 7 years followed by an additional 6 months after disgorgement.

STYLE: Extra Brut.

SIZES AVAILABLE: standard bottle 750 ml, Magnum 1.5l.

SENSORY CHARACTERISTICS:

APPEARANCE: lavish mousse with long-lasting cordon and fine bead.

COLOUR: rich, copper-tinged straw-yellow.

BOUQUET: broad and generous with hints of tropical fruit, peaches, candied orange peel and crusty bread.

PALATE: displays exceptional freshness, crisp flavour and structure with harmonious acidity and mineral notes, making the wine extremely lingering and long-lived.

PAIRINGS: perfect throughout the meal, pairing beautifully with flavoursome starters, fish dishes, white meats and medium-aged cheeses.

SERVING TEMPERATURE: 10-12 °C.

ANALYTICAL DATA:

Alcohol 12% Vol, residual sugar 2.0g/l, total acidity 8.00g/l, pH 3.00.

FIRST VINTAGE PRODUCED: 2004

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



PALAZZO LANA SATÈN 2008

Franciacorta Riserva

GRAPES: 100% Chardonnay, grown in Berlucchi-owned, high planting density vineyards in Borgonato: Arzelle, Mancapane and Castello.

HARVEST PERIOD: first ten days of September.

YIELD: 9,000 kg of grapes per hectare with 30% must yield, equivalent to 3,600 bottles per hectare.

VINIFICATION: made from free-run must, obtained by gentle, gradual pressing; alcoholic fermentation in stainless steel vats. Small lots are then transferred to oak barriques where they mature sur lie for 6 months.

MATURATION: assemblage of the cuvée in the Spring following harvest with only wine from that specific vintage, selecting only the finest lots. Second fermentation in the bottles and maturation sur lie for a minimum of 7 years followed by an additional 6 months after disgorgement.

STYLE: Brut Satèn.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: lavish mousse with long-lasting cordon and fine bead.

COLOUR: intense straw-yellow with gold highlights.

BOUQUET: rich, creamy-textured bouquet with floral notes, yellow ripe fruit sensations and pain grille hints.

PALATE: the firm structure and complexity of Franciacorta Chardonnays is balanced by their harmonious acidity, creating a pleasurable tactile sensation. Satèn's low bottle pressure enhances its elegant smoothness.

PAIRINGS: perfect throughout the meal, it's the ideal match for risottocreamed with butter and cheese, white meat dishes, soft cheese.

SERVING TEMPERATURE: 10-12 °C.

ANALYTICAL DATA:

Alcohol 12% Vol, residual sugar 5.5g/l, total acidity 7.0 g/l, pH 3.20.

FIRST VINTAGE PRODUCED: 2004

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



CUVÉE IMPERIALE BRUT

Franciacorta

GRAPES: Chardonnay (90%) and Pinot Nero (10%), from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: mid-August to early September.

YIELD: 9,500 kg of grapes per hectare with 60% must yield, equivalent to 7,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats.

MATURATION: assemblage of the cuvée in the spring following harvest, with the addition of 10% reserve wines from previous vintages. Second fermentation in the bottles and maturation sur lie for a minimum of 18 months followed by an additional 2 months after disgorgement.

STYLE: Brut.

SIZES AVAILABLE: half bottle 375 ml, standard bottle 750 ml, Magnum 1.5 l, Jeroboam 3 l.

SENSORY CHARACTERISTICS:

APPEARANCE: soft generous mousse with fine, lingering bead.

COLOUR: straw-yellow with subtle greenish hues.

BOUQUET: rich and lingering and complex with floral and fruit notes, and subtle fragrance of yeast and crusty bread.

PALATE: clean-cut and full-bodied with appealing, emphatic fruity notes and fine acidity.

PAIRINGS: an ideal aperitif as well as with starters, and dishes based on fish, rice, pasta, white meats, full-flavoured fish and fresh cheeses.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 8g/l, total acidity 7g/l, pH 3.15.

FIRST VINTAGE PRODUCED: 1961

FRANCIACORTA
Guido Berlucchi
BERLUCCHI



CUVÉE IMPERIALE MAX ROSÉ

Franciacorta

GRAPES: Chardonnay (60%) and Pinot Nero (40%), from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: mid-August to early September.

YIELD: 9,500 kg of grapes per hectare with 60% must yield, equivalent to 7,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats. A few hours' maceration of the Pinot Nero on the skins (rosé maceration) to emphasize the aromas and hue of the grape variety.

MATURATION: assemblage of the cuvée in the spring following harvest, with the addition of 10% reserve wines from previous vintages. Second fermentation in the bottles and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement.

STYLE: Extra Dry.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: soft generous mousse with fine, lingering bead.

COLOUR: pale pink, varying slightly according to the vintage, due to the ripeness levels of the phenolic compounds in the Pinot Nero.

BOUQUET: complex, fragrant and lively, with emphatic notes of wild red berries and ripe stone fruit, with heady, warm impressions due to the presence of Pinot Nero in the liqueur d'expédition.

PALATE: full-volumed, velvet-smooth, with appealing body.

PAIRINGS: delicious as an aperitif, while its fragrant full body makes it an excellent accompaniment for various dishes: charcuterie, rich meats, sauces, medium-matured cheeses, and shellfish. A perfect complement for desserts with a touch of acidity (strawberries and blueberries) and fresh fruit cups.

SERVING TEMPERATURE: 8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 15g/l, total acidity 7.5g/l, pH 3.10.

FIRST VINTAGE PRODUCED: 1962

GUIDO BERLUCCHI & C. S.P.A.

Piazza Duranti, 4 - 25040 Borgonato di Corte Franca (Brescia) - Tel. 030 98 43 81 - Fax 030 98 42 93 - www.berlucchi.it - info@berlucchi.it

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



CUVÉE IMPERIALE DEMI SEC

Franciacorta

GRAPES: Chardonnay (90%) and Pinot Nero (10%), from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: mid-August to early September.

YIELD: 9,500 kg of grapes per hectare with 60% must yield, equivalent to 7,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats.

MATURATION: assemblage of the cuvée in the spring following harvest, with the addition of 10% reserve wines from previous vintages. Second fermentation in the bottles and maturation sur lie for a minimum of 18 months followed by an additional 2 months after disgorgement.

STYLE: Demi Sec.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: soft generous mousse with fine, lingering bead.

COLOUR: straw-yellow with subtle greenish hues.

BOUQUET: full, appealing and refined, releasing delicious notes of petits fours, acacia and lime blossom.

PALATE: lightly sweet, well rounded and harmonious, complemented by a crisp acidity.

PAIRINGS: ideal with desserts, biscuits, all kinds of cakes, fruit and jam pastries, fresh fruit cups.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12% Vol, residual sugar 40g/l, total acidity 7g/l, pH 3.15.

FIRST VINTAGE PRODUCED: 1995

FRANCIACORTA

Guido Berlucchi
BERLUCCHI



BERLUCCHI VINTAGE 2015

Franciacorta Millesimato

GRAPES: Chardonnay (70%) and Pinot Nero (30%), from the best Berlucchi estate vineyards, many planted at high density.

HARVEST PERIOD: Final third of August and first third of September.

YIELD: 9,000 kg of grapes per hectare with 40% must yield, equivalent to 4,800 bottles per hectare..

VINIFICATION: gentle, gradual pressing of clusters and fractioning of must; alcoholic fermentation in steel tanks with maturation of the best lots in oak barrique, left to age for 6 months sur lie.

MATURATION: assemblage of the cuvée in the spring following harvest, exclusively with wine from that vintage. Second fermentation in the bottles and maturation sur lie for a minimum of 48 months followed by an additional 3 months after disgorgement.

STYLE: Brut.

SIZES AVAILABLE: standard bottle 750 ml, Magnum 1.5 l, Jeroboam 3 l.

SENSORY CHARACTERISTICS:

APPEARANCE: abundant, soft mousse with fine, lingering bead.

COLOUR: straw-yellow with antique-gold highlights.

BOUQUET: intense, lingering and complex, with notes of ripe apricot and peach blending into impressions of Chantilly crème.

PALATE: elegant structure, with exceptional balance between its rounded, mature weight and crisp, tangy acidity.

PAIRINGS: enjoy this wine with all courses of a meal, since it enhances the flavour of starters, first courses based on pasta and rice, lighter meats, fish and even aged cheeses.

SERVING TEMPERATURE: 10-12 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 6.5g/l, total acidity 7.0g/l, pH 3.20.

FIRST VINTAGE PRODUCED: 1987