

CASTELLO BONOMI



CruPerdu Millesimato

FRANCIACORTA BRUT DOCG

GRAPES

Chardonnay (70%) Pinot Noir (30%)

GROWING AREA

Vigneto CruPerdu - Coccaglio (Franciacorta)

ALTITUDE

250 - 275 metres a.s.l.

SOIL

Clay-limestone, rich in stones

TRAINING SYSTEM

Spurred Cordon

VINIFICATION

After soft pressing to extract only the free-run must, winemaking is carried out using cold techniques, which enhance the wine's aromas and finesse. Following the initial fermentation, the Pinot Nero matures for approximately 8 months in temperature-controlled stainless steel tanks. It is then blended with the Chardonnay, which has fermented in small oak barrels for about 8 months.

AGING

Aged on the lees for over 36 months.

ALCOHOL

12,5% by Vol.

Dosi Distribution Wine