

## **CASTELLO BONOMI**

### FRANCIACORTA





## **Organic Winery**

### **BACK TO THE ROOTS OF A UNIQUE FRANCIACORTA**

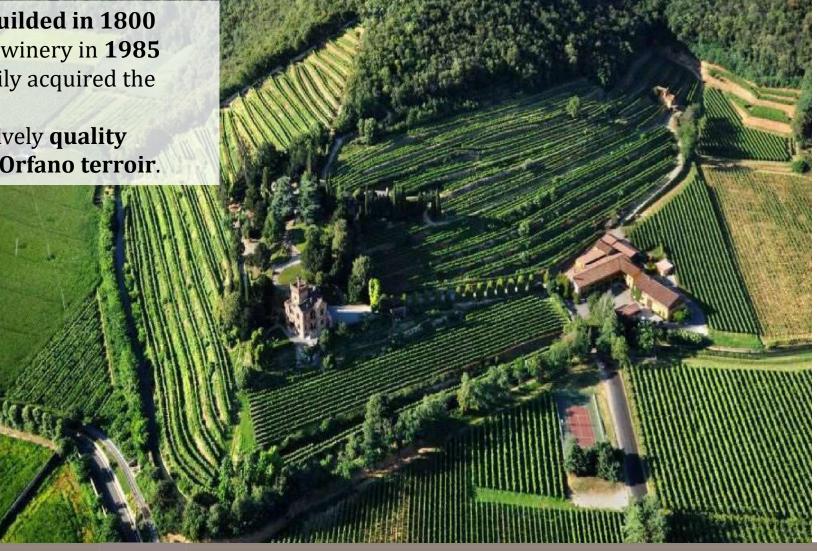
Castello Bonomi is located in Coccaglio, at **275** meters above sea level above the foothills of Monte **Orfano**. The estate is a **24 hectares** mosaic of cru. The incredible terroir is the result of the **tectonic uplift** that created the Monte Orfano and consist of "calcareous **conglomerate**". Thanks to Monte Orfano and the southern exposure the vineyards are protected from cold northern winds and enjoy a perfect solar radiation with a rainfall lower than the other areas of Franciacorta. These three elements make possible to obtain wines with an extraordinary persistence, structure and complexity, in addition to an elegant minerality and a marked saltiness.







- Castello Bonomi was builded in 1800
- Family Bonomi built the winery in **1985**
- In **2008** the Paladin family acquired the winery
- Mission of making exclusively **quality** Franciacorta from Monte Orfano terroir.















### **The Soil**

### Calcareous Conglomerate and red clay

The calcareous conglomerate is a chalky, crumbly and rich in minerals kind of soil. The wines obtained from grapes cultivated in this land are **long-lasting, structured and complex, with a strong minerality and a marked saltiness**.











#### **CASTELLO BONOMI PEOPLE**

- Luigi Bersini, the enologist, **40 years and 40 different harvest** with Bonomi, a master in Franciacorta, believes the area should express the terroir like in champagne where he went multiple of times to study and understand the differences.
- Luigi has never made wines for the public to satisfy consumer preferences based on market research. He makes acidic, saline and sapid wines, the true expression of the terroir of Monte Orfano
- Paladin Family, Carlo & Roberto decided to acquire the winery in 2008 and to make a promise to Bonomi Family that they will always keep the **quality driven product**.











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- Great Longevity
- Long aging on the lees
- The value of **Pinot Noir**
- Organic Winery
- Cultivating indigenous grapes as Erbamat















## The Best Winery of the Year of Lombardy AIS Vitae Guide 2017





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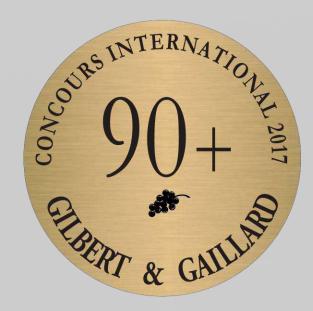
## GILBERT & GAILLARD

— THE FRENCH EXPERTS ON WINE 2018

### **TOP Franciacorta producer 2018**

Franciacorta Brut Gran Cuvée - Gold Medal 91/100 Franciacorta Brut CruPerdu - Gold Medal 92/100 Franciacorta Brut Satén - Gold Medal 93/100 Franciacorta Brut Rosé - Gold Medal 93/100 Franciacorta Millesimato Dosage Zéro - Gold Medal 94/100

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### Franciacorta Brut Satèn Millesimato 2016



The grapes are gently pressed, to extract only the best must, part of the chardonnay ferments in steel tanks for about 8 months and another part in small **oak barrels**. The two wines, after refining, are mixed. In the "tirage" phase a small portion of syrup is added for the second fermentation, this reduces the development of the pressure. The refining in bottle lasts **50 months before the disgorging**.



ROSSO at Merano Wine Hunter Awards 2020



Gold in Vini Buoni d'Italia 2021



STELVECCH







### Franciacorta Millesimato Dosage Zéro 2013

### 50% Pinot Nero 50%Chardonnay

CASTELLO BONOM

Pressing is gentle to extract only the best must. The **Pinot Noir**, after the first fermentation, **matures for about 8 months** in steel tanks. Then a blend is made with the **Chardonnay**, which fermented in **small oak barrels for about 8 months**. This Cuvée, after re-fermentation, matures for about **80 months** before disgorgement and then refines further in the bottle to achieve the perfect balance.

Franciacorta Millesimato Dosage Zéro is the great challenge of the Chef de Cave in his quest for a perfection that is immaculate, naked before the judgment of time and tasting.



3 BICCHIERI in GAMBERO ROSSO



3 stars I Vini di Veronelli 2021

ADIN

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## CASTELLO BONOMI

www.castellobonomi.it

Castello Bonomi – Tenute in Franciacorta



# Thank you!