



CASTELLO BONOMI  
FRANCIACORTA

# FRANCIACORTA DOSAGE ZÉRO MILLESIMATO 2013 DOCG



PREMI E RICONOSCIMENTI



## IN VINEYARD

The Dosage Zéro Castello Bonomi is the result of a cuvée of Chardonnay and Pinot Noir in equal proportions.

## IN THE CELLAR

Pressing is gentle to extract only the best must. Each adjustment is made in order to achieve a quality without compromise.

The Pinot Noir, after the first fermentation, matures for about 8 months in steel tanks. It is then mixed with Chardonnay which has fermented in small oak barrels for about 8 months.

This Cuvée, after the second fermentation, matures for more than 50 months before the disgorging and then refines further in bottle to achieve the perfect balance.

## IN TASTING

A bright straw yellow wine, with a fine perlage. The bouquet presents scents of white fruits, vanilla and the symphony of citrus and vegetable shades stand out, further we can find delicious notes of baked bread, essential and clear. Taste is silky and with creamy effervescence, it presents an incomparable harmony.

## PLUS

The Franciacorta Millesimato Dosage Zéro Castello Bonomi represents the great challenge of the chef de cave, looking for an immaculate perfection, naked in front of the judgement of time and taste. With the Dosage Zéro the search for perfection in the best vintages is combined with a natural choice in cellar that excludes any compromise.

## PAIRINGS

It is recommended to match all meals with crudites of fish and crustaceans. Great with carpaccio or scampi risotto. Aphrodisiac with oysters.

Taste at 6 °C

## Technical information

- Bottle Size: 0,75 l
- 12.5% Alc. Vol.
- Sulphites content: 60 mg /l (-73 % legal limit)
- Sugar: 0,5 gr/l
- Acidity: 8,7
- PH: 2,90
- Vineyard Name: Cervino
- Location: Franciacorta - Coccaglio
- Planting distance: 2.00 x 0,80 m
- Planting year: 1993 – 2000 – 2002 - 2004
- Hectares: 2
- Vine density: 5 500
- Yield per hectare: 80 Q/ha