



CASTELLO BONOMI
FRANCIACORTA



FRANCIACORTA BRUT CRUPERDU MILLESIMATO 2018

IN VINEYARD

CruPerdu comes from Chardonnay and Pinot Noir grapes of the same vintage. The 2018 vintage ran smoothly, budding took place slightly late and spring was characterized by good rainfall.

Thanks to this, despite the hot summer, the vineyards never experienced water stress and the harvest took place between the first and second week of August. Production has been among the most generous in the last 10 years.

IN CELLAR

After soft pressing to extract only the flower must, vinification takes place with the help of cold techniques, which allow the aromas and finesse of the wine to be enhanced. The Pinot Noir, after the first fermentation, ages for about 8 months in temperature-controlled steel tanks.

It is then mixed with Chardonnay which has fermented in small oak barrels for about 8 months. CruPerdu then evolves and refines on the lees for over 36 months.

IN TASTING

Bright yellow colour. Notes of white pulp fruit and tropical fruit stand out on the nose, which over time give way to balsamic sensations. When tasting, the fresh but complex sip is surprising, which reveals the great evolutionary potential of this wine.

Great balance and finesse in the perlage.

PLUS

It was the summer of 1986 when Luigi Bersini, Chef de Cave at Bonomi, leaving the vineyards to head towards the woods, saw some vine plants among ivy and wild shrubs. He discovered that the forest, over the years, had taken possession of a portion of land hiding an old vineyard. The lost vineyard, the CruPedru, gives its name to this splendid cuvée.

PAIRINGS

It is a Franciacorta that goes well with the whole meal. Try it in combination with various dishes of Mediterranean cuisine, such as sea bass cooked in salt or baked in foil, or pasta with roe tuna and lemon zest.



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Technical information

- **Bottle:** 0.75l - 1.5l - 3l - 6l
- **12.5% Alc. Vol.**
- **Sulphites:** 75 mg /l (-65% legal limit)
- **Sugars:** 4 g/l
- **Acidity:** 7.8
- **PH:** 3.01



5 Grapes in to the
Bibenda 2023 guide