



## CASTELLO BONOMI FRANCIACORTA BRUT CRUPERDU MILLESIMATO 2018

### Tasting Notes

**Colour:** Bright yellow colour

**Bouquet:** Notes of white pulp fruit and tropical fruit stand out on the nose, which over time give way to balsamic sensations.

**Palate:** 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.

**Food Pairing:** 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.

**Cellaring:**

### Technical Details

**Variety:** Chardonnay and Pinot Noir grapes of the same vintage

**Vintage:** 2018

**Region:** Franciacorta

**Alcohol:** 12.5

**Maturation:** 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.