

Castello Bonomi Franciacorta Rose Brut DOCG

THE FACTS



COUNTRY: Italy

REGION: Lombardy

APPELLATION: Franciacorta

CEPAGE: 100% Pinot Noir

WINEMAKING: Vinification takes place with cold maceration to enhance the perfumes & bouquet. Base wine matured 6 months in tank.

ALCOHOL BY VOLUME: 12.5%

AGING: 24 months in bottle before disgorging

ANNUAL PRODUCTION: 1250 cases

THE STORY

Castello Bonomi is the prodigious result of the marriage between man and territory. Chef de Cave Luigi Bersini, Prof. Leonardo Valenti and of Paladin family is carrying on and renewing the commitment and project of Bonomi family, which began in 1915.

PHILOSOPHY: Castello Bonomi, as the other Casa Paladin's wineries, pursues sustainable cultivation practices, with the belief that "the 90% of a wine is done in the vineyards, through comprehension, respect and enhancement of what nature gives us".

BIOGRAPHY: The team takes together all the most important decisions on the wine production, these are then followed by the enologist of Castello Bonomi, Luigi Bersini.

THE ADJECTIVES

OVERALL: Fresh, fragrant & lively

AROMAS / FLAVORS: Wild strawberries, roses & toasted brioche

MOUThFEEL: Persistent & generous

THE SELLING POINTS

The best of Pinot Noir in bubbles form

AWARDS: 93pts Gilbert & Gaillard Guide

SUSTAINABILITY: Green Practicing

PAIRINGS: Fish, Shellfish & Mollusks

