



Franciacorta Brut Cru Gran Cuvée

DOCG, Castello Bonomi, 2012

750 ml

CHF 33.-

Art. nr. 60094712

The Franciacorta Brut Cru Gran Cuvée is convincing with its fresh bouquet of pineapple, white peaches and acacia blossoms completed by a hint of brioche. On the palate, it shows a fine perlage, silky and soft, with an inviting juiciness.

Origin:	Italy / Lombardia / Franciacorta
Grape variety:	Chardonnay, Pinot noir
Maturity:	1 to 3 years
Serving temperature:	6 to 8 °C
Vinification:	fermentation in wooden barrel, fermentation in steel tank, soft pressing, fermentation at low temperatures
Harvest:	hand-picking, strict selection
Maturation:	partly in steel tank, partly in barrique/ Pièces, long cultivation, some months bottle storage before sale
Maturation duration:	30 months
Volume:	12.5 %

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10