



Franciacorta Brut Cru Gran Cuvée

DOCG, Castello Bonomi, 2012

750 ml

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