

Castello Bonomi Franciacorta Dosaggio Zero DOCG

THE FACTS



COUNTRY: Italy

REGION: Lombardy

APPELLATION: Franciacorta

CEPAGE: 50% Pinot Noir, 50% Chardonnay

WINEMAKING: Pressing is gentle to extract only the best must. The Pinot Noir, after the first fermentation, matures for about 8 months in steel tanks.

ALCOHOL BY VOLUME: 12.5%

AGING: 50 months before disgorging

ANNUAL PRODUCTION: 15.000 bottles

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: Pristine with incomparable harmony

AROMAS / FLAVORS: White peaches, vanilla, fresh citrus & slight vegetal hints

MOUTHFEEL: Silky with creamy effervescence

THE SELLING POINTS

Zero Dosagè Franciacorta with great character

AWARDS: Gold Wine Hunter

SUSTAINABILITY: Green Practicing

PAIRINGS: Great with carpaccio or scampi risotto, oysters, fish

