CASTELLO BONOMI
FRANCIACORTA

CruPerdu Millesimato 2020

Franciacorta Brut DOCG



I MIGLIORI VINI ITALIANI
Luca Maroni

Luca Maroni
92 points

In vineyard

CruPerdu is made from Chardonnay and Pinot Noir grapes of the same vintage. The 2020 vintage was marked by regular budbreak and a relatively dry spring. A cool, rainy June followed by a dry, breezy July allowed the grapes to reach harvest in perfect ripeness, with outstanding quality potential.

In cellar

After gentle pressing to extract only the free-run must and cold settling, alcoholic fermentation takes place at a controlled temperature (10°C for about 10 days). The cuvée is then created by blending Pinot Noir, which has matured in stainless steel, with Chardonnay, which has been aged partly in oak and partly in steel.
CruPerdu then evolves and matures on the lees for over 36 months.

Tasting notes

A bright, vivid yellow color. On the nose, prominent notes of white-fleshed fruit and tropical fruit, which, with time, give way to balsamic sensations. On the palate, it surprises with a fresh yet complex taste, revealing the great aging potential of this wine.
Excellent balance and finesse in the perlage.

Plus

It was the summer of 1986 when Luigi Bersini, Chef de Cave at Bonomi, left the vineyards to head toward the woods. As he walked through ivy and wild shrubs, he spotted some vines. He discovered that over the years, the forest had taken over a portion of land, hiding an old vineyard. The lost vineyard, CruPedru, gives its name to this splendid cuvée.

Pairings

It is a Franciacorta that pairs well with an entire meal. Try it alongside various Mediterranean dishes, such as salt-baked or foil-wrapped sea bass, pike salad, or red shrimp tartare.

12,5% Vol.

Bottle size: 0,75 l - 1,5 l
Sulphite content: 67 mg/l
Sugars: 2,5 gr/l
Acidity: 7,6
PH: 3,00