CASTELLO BONOMI
FRANCIACORTA

Cuvée 22

Franciacorta Brut DOCG



In vineyard

Cuvee 22 is the result of the special selection of 22 Cru of Chardonnay grapes. Altitude, soil morphology, age of the vineyard, sun exposure, ripeness of the grapes are the main features to select the cru, with the aim to obtain the real expression of Franciacorta terroir. Our oenologists decide the specific treatment to use, thanks to the division of the vineyards in small cru: this philosophy permits to exalt the characterizing features of each specific cru.

In cellar

Each cru is vinified separately from the others. After the cold fermentation, each wine refines on the noble lees. The blend is created with all cru by our Chef de Cave, who then follows also the refermentation, the contact with the yeasts and the final refinement process in bottle for over 30 months.

Tasting notes

It expresses the typical Chardonnay notes of pineapple, peach and apricot with perfume of apple, acacia flowers and dried fruit. A fresh, velvety and soft sparkling wine.

Plus

The wine is ready for consumption and, properly stored, maintains and even improves over time its qualitative characteristics. Cuvèe 22 aims to hold a place of honor among our Franciacortas and was born from a challenge from our Chef de Cave Luigi Bersini.

Pairings

Excellent as an aperitif but well suited to any meal. Perfect with fish-based dishes such as grilled prawns or baked sea bass. Also try it with vegetable-based summer dishes.

Taste at 6°C

91 PTS. JAMESSUCKLING.COM

James Suckling
91 points

WINE ENTHUSIAST 93/100

Wine Enthusiast
93 points

GAMBERO ROSSO

Gambero Rosso
2 bicchieri

Bibenda
4 grappoli

I MIGLIORI VINI ITALIANI Luca Maroni

Luca Maroni
92 points

12,5% Vol.

Bottle size: 0,75 l - 1,5 l
Sugars: 6 g/l
Acidity: 8
PH: 3,05