CASTELLO
BONOMI
FRANCIACORTA

CASTELLO BONOMI

Castello Bonomi, Franciacorta's only Château, stands majestically at 275 meters above sea level on the slopes of Monte Orfano. With its 24 hectares of beautiful vineyards developed in steps, all fenced and surrounded by a centuries-old park, it represents the excellence of these places, among small villages and ancient palaces full of history and charm.

The wines of Castello Bonomi, thanks to the composition of the soil rich in limestone and rocky substrates, the southern exposure, slope and microclimate, take on organoleptic peculiarities that result unique in structure, richness and complexity. The cellar preserves these elegant bubbles as precious treasures. The Franciacorta of Castello Bonomi keep expressing concrete and tangible quality thanks to which they find their place in Italy's best restaurants and wine bars.

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FRANCIACORTA BRUT CUVEE 22

GRAPE VARIETAL: 100% Chardonnay
VINTAGE: 2017
AGING: 24 months
CLASSIFICATION: DOCG
ORIGIN: Franciacorta, Lombardia
SERVING TEMPERATURE: 42F – 46F

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

FOOD PAIRING: Excellent as an aperitif but well suited to any course. Perfect with fish-based dishes such as grilled prawns or baked sea bass. To try with vegetable-based summer dishes.

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FRANCIACORTA SATEN MILLESIMATO

GRAPE VARIETAL: 100% Chardonnay
VINTAGE: 2014
AGING: 60 months
CLASSIFICATION: DOCG
ORIGIN: Franciacorta, Lombardia
SERVING TEMPERATURE: 42F – 46F

TASTING NOTE: Bright straw yellow, illuminated by a fine and persistent perlage. Bouquet is focused on field flowers, chamomile, Fuji apple and yellow plum. Hints of aromatic herbs, marjoram and fresh almond. Creamy and elegant with a good balance between the fresh taste and the rich structure. Persistent finish, with scents of nuts and citrus fruit.

FOOD PAIRING: Ideal as an aperitif, it is recommended throughout the meal matching with fish menu. Recommended with fish like scallops or scampi with citrus aroma. Perfect also with first dishes like monkfish ravioli or risotto with queen scallops.

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FRANCIACORTA DOSAGE ZERO MILLESIMATO

GRAPE VARIETAL: 50% Chardonnay, 50% Pinot Noir
VINTAGE: 2011
AGING: 80 months
CLASSIFICATION: DOCG
ORIGIN: Franciacorta, Lombardia
SERVING TEMPERATURE: 42F – 46F

TASTING NOTE: A bright straw yellow wine, with a fine perlage. The bouquet presents scents of white fruits, vanilla and the symphony of citrus and vegetable shades stand out. Further we can find delicious notes of baked bread, essential and clear. Taste is silky with a creamy effervescence, it presents an incomparable harmony.

FOOD PAIRING: It is recommended to match all crudites of fish and crustaceans. Great with carpaccio or scampi risotto. Aphrodisiac with oysters.

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FRANCIACORTA BRUT ROSE

GRAPE VARIETAL: 100% Pinot Noir
VINTAGE: 2017
AGING: 24 months
CLASSIFICATION: DOCG
ORIGIN: Franciacorta, Lombardia
SERVING TEMPERATURE: 42F – 46F

TASTING NOTE: Color is pink with golden onion reflexes. The bouquet has notes of wild strawberries, rose and toasted bread. In mouth is persistent, wide and lively. A balanced bubble with intense red fruits that lead to a very clean and fresh finish.

FOOD PAIRING: Excellent entrée wine, sublime with fish appetizers, crustaceans and mollusks. Perfect with roasted fish.