

# BONFADINI NOBILIUM BRUT

'SHAR-DUN-NAY'  
'PEE-NO NWAR'  
OR NAIR-OH'



92 POINTS  
WINE ENTHUSIAST

## Sparkling Wine | Chardonnay, Pinot Nero | Lombardy, Italy | DOCG

The name Franciacorta ('Fran-cha-kor-tah') refers to both the name of a wine and the area where it is produced. The region is located about an hour east of Milan on the shores of Lake Iseo with the Italian Alps as a backdrop. Franciacorta is a traditional method sparkling wine with distinctive character, making it a rival to Champagne! This particular wine is finished in the Brut style indicating that it will be dry and is the classic style of Franciacorta.

A blend of 90% Chardonnay and 10% Pinot Nero, this lively sparkling wine displays notes of lemon, apple, and bread crust. Non-vintage Franciacorta is required to age a minimum of 18 months on lees. (Lees are the dead yeast cells that contribute to complexity and creamy texture.) This is the longest minimum aging requirement in the world for non-vintage - Champagne requires 12 months. Pairs well with cheeses, dried fruits, salted nuts, appetizers, fried foods, creamy pasta dishes, and desserts.

Bonfadini is a family-owned estate that has been producing exceptional Franciacorta wines for generations. The winery dates back to 1956 with Giovanni Bonfadini. Today, the winery owned and operated by his granddaughter Francesca. Bonfadini is committed to preserving the traditional winemaking techniques that have made Franciacorta famous as well as using eco-friendly viticultural practices to protect the land and ensure the longevity of their vineyards.



### FLAVORS

LEMON-PEACH-ALMOND-TOAST

### FRUIT



### BODY



### SWEETNESS



### ACIDITY



### TANNIN



Enjoy right  
away



40°



Drink Now