



PALAZZO LANA SATÈN 2008

Franciacorta Riserva

GRAPES: 100% Chardonnay, grown in Berlucchi-owned, high planting density vineyards in Borgonato: Arzelle, Mancapane and Castello.

HARVEST PERIOD: first ten days of September.

YIELD: 9,000 kg of grapes per hectare with 30% must yield, equivalent to 3,600 bottles per hectare.

VINIFICATION: made from free-run must, obtained by gentle, gradual pressing; alcoholic fermentation in stainless steel vats. Small lots are then transferred to oak barriques where they mature sur lie for 6 months.

MATURATION: assemblage of the cuvée in the Spring following harvest with only wine from that specific vintage, selecting only the finest lots. Second fermentation in the bottles and maturation sur lie for a minimum of 7 years followed by an additional 6 months after disgorgement.

STYLE: Brut Satèn.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: lavish mousse with long-lasting cordon and fine bead.

COLOUR: intense straw-yellow with gold highlights.

BOUQUET: rich, creamy-textured bouquet with floral notes, yellow ripe fruit sensations and pain grille hints.

PALATE: the firm structure and complexity of Franciacorta Chardonnays is balanced by their harmonious acidity, creating a pleasurable tactile sensation. Satèn's low bottle pressure enhances its elegant smoothness.

PAIRINGS: perfect throughout the meal, it's the ideal match for risottocreamed with butter and cheese, white meat dishes, soft cheese.

SERVING TEMPERATURE: 10-12 °C.

ANALYTICAL DATA:

Alcohol 12% Vol, residual sugar 5.5g/l, total acidity 7.0 g/l, pH 3.20.

FIRST VINTAGE PRODUCED: 2004