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FRANCIACORTA



CUVÉE IMPERIALE SATÈN

Franciacorta

GRAPES: Chardonnay (100%) from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: from middle ten days of August to the first ten days of September.

YIELD: 9,500 kg of grapes per hectare with 60% must yield, equivalent to 7,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats.

MATURATION: assemblage of the cuvée in the spring following harvest. Second fermentation in the bottles and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement. The lower overpressure in the bottles (5 atmospheres) typical of Satèn endows it with a creamy elegance.

STYLE: Brut.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: soft, creamy mousse with long-lasting cordon around the glass; fine, lingering bead.

COLOUR: intense straw-yellow.

BOUQUET: elegant and creamy. Hints of peach, apricot and notes of candied citrus fruit.

PALATE: elegant and soft with a full, firm structure. The clean-cut, lingering finish complements a wine of rare pleasure.

PAIRINGS: perfect as an aperitif, it is an ideal pairing with light dishes and fish cruditàs.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 8g/l, total acidity 6.5g/l, pH 3.16.

FIRST VINTAGE PRODUCED: 2021