



BERLUCCHI '61 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: 9,000 kg of grapes per hectare with 55% must yield, equivalent to 6,600 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, with the contribution of 10% reserve wines aged in barriques and tonneaux.

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, Magnum 1.5l.

SENSORY CHARACTERISTICS:

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

COLOUR: intense straw-yellow.

BOUQUET: elegant, rich and multi-layered with fragrances of peach, apricot and tropical fruit, gradually more emphatic, before yielding to notes of candied citrus fruit.

PALATE: tangy acidity and savoury flavours 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 risottos and fish dishes. Recommended with Sauris, Parma or San Daniele prosciutto and with medium-matured cheeses.

SERVING TEMPERATURE: 6-8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 5,5 g/l, total acidity 6.5g/l, pH 3.15.