



## **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 7.0g/l, total acidity 6.5g/l, pH 3.15.