Berlucchi

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Franciacorta



'61 Satèn

VARIETALS
100% Chardonnay

VINEYARD PHILOSOPHY
Sustainable

VINEYARD NAME
The best vineyards from Franciacorta's 19 municipalities

ALTITUDE	TERRAIN	SOIL TYPE
260-330 meters	Hilly	Morainic

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	4,000 - 5,000 vines per hectare	Guyot	15+ Years

CLIMATE
Mild microclimate due to the proximity of Lake Iseo and the fresh breezes of Val Camonica combined.

HARVEST PERIOD
Hand-harvested during the second half of August.

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

AGING
Maturation on the lees for a minimum of 24 months, followed by an additional 2 months after disgorgement and filtration. The lower overpressure in the bottles (5 atmospheres) typical of Satèn endows it with a creamy elegance.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	RESERVE WINE %	STYLE
12.5% Alc./Vol.	6,5 g/l, pH 3.15	7 g/l	10%	Brut

TASTING & PAIRINGS
Appearance: Intense straw yellow.
Nose: Rich and multi-layered with notes of peach, apricot, and tropical fruit.
Palate: Tangy acidity and savory flavours with a full, firm structure. The clean-cut, lingering finish complements a wine of rare pleasure.
Pairings: Perfect as an aperitif and throughout the meal, pairing beautifully with pasta dishes, seafood, and medium-aged cheeses.
Serving Temperature: 42-46°F



James Suckling
91PTS

Wine Enthusiast
91 PTS

Wine Spectator
92PTS

Antonio Galloni
90PTS

AVAILABLE FORMATS
750 ml

volio

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