

# Luciano Saetti

## Wines



### **I.G.T Rosato dell Emilia "Il Cadetto"**

**Grape:** Salamino di Santa Croce

**Vines:** 40 years old

**Vinification:** Grapes are pressed then the must is separated from the skins. fermentation in steel barrels at a controlled temperature of 21°C. Natural fermentation occurs in bottle

**Disgorgement:** After a refinement time in bottle , wine is disgorged for at least the next six months.



### **D.O.C Salamino Di S.Croce RossoViola:**

**Grape:** Salamino di Santa Croce

**Vines:** 40 years old

**Vinification:** Fermentation takes place in steel tanks at a uniform temperature of 21° degrees C. Maceration lasts three days; the alcoholic fermentation is completed without the dregs of the pressed grapes. Fermentation occurs in bottle by spring.

**Degorgement:** After a refinement time in bottle , wine is disgorged for at least the next six months.