

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.