

FRANCIACORTA DOCG SATÈN

Grapes	Chardonnay 100%
Origin	Mix of vocational units in the Franciacorta
Cultivation systems	Guyot - Casarsa - Spurred cordon
Plant density	3000 - 5000 vines per hectare
Yield	100 quintals of grape per hectare
Wine yield	65% or 65 hl per hectare
Average age of vines	20 years
Harvest period	Late august, early september
Vinification	Soft pressing Cold settling Inoculation with selected yeast Fermentation of 20 days in stainless steel Partial malolactic fermentation
First ageing	7 months, partly in steel and partly in barrique
Stabilisation	Cold static
Bottling (draft)	May
Ageing on the lees	From 30 to 36 months
Disgorgement	From december
Ageing after disgorgement	3 - 4 months
Dosage	6 g/l



A fragrant wine, which immediately seduces you with its originality, presaging an exceptionally fresh taste. The style plays strongly on a quest for harmony between complexity and pleasure, in keeping with the sweetness of expression of the Franciacorta area. The colour is a bright straw, with a fine and persistent pérlage. The nose is fresh and elegant, with clear bouquets of hawthorn, bread crust, balsamic notes, hints of apple rennet, dried figs and peanuts. Soft in the mouth, but not sweet, it has a fresh pleasant flavour. The finish is long and dense.

