

Franciacorta Satèn

OUR SKY

The Chardonnay grapes that make up this wine come from some of the longest-standing vineyards located towards Lake Iseo, from whose microclimate they derive all the benefits. It has a soft foam with delicate perlage, a beautiful straw color with variable shades depending on the vintage. On the nose it presents a complex bouquet with hints of fresh fruit, acacia and lime. The fermentations partly take place in lightly toasted barriques, in order to give the wine elegance, finesse and notes of vanilla. In the mouth it denotes a pleasant tactile sensation of silkiness. Ideal pairings for this wine: delicate first courses, fish and white meats.



DENOMINATION

Franciacorta Satèn DOCG

GRAPES VARIETY

100% Chardonnay

VINEYARD

Elevation: 200 - 250 s.l.m.

Soil: sabbio/limosi

Training system: guyot

Plant density: 5.500 plants/Ha

Yield per hectare: 90 q.li/Ha

HARVEST

Strictly manual, the grapes are placed in boxes weighing maximum 17kg. Usually carried out within the second half of August, with the selection of the grapes both in the vineyard and through sorting in the cellar.

VINIFICATION

The grapes are delicately pressed with pneumatic lung presses with soft squeezing and separation of the must. The first alcoholic fermentation takes place in steel tanks with constant temperature control. The 25% of the Chardonnay is refined in wood, until the spring following the harvest, when the tirage or bottling takes place for the second fermentation in the bottle with subsequent refinement on the yeasts.

REFINEMENT ON THE YEASTS

At least 28 months

SUGAR RESIDUE

6 gr/l

ANALYTICAL DATA

Alcool: 12%

Ph: 3,08

Total acidity: 6,4 g/l

SERVICE TEMPERATURE

7 degree

AVAILABLE IN SIZES

Classic 0,75L - Magnum 1,5L