

FRANCIACORTA SATÈN D.O.C.G.

DESCRIPTION:

Characterized by a very fine and persistent perlage; on the nose it presents notes of white flowers and vanilla. The taste is soft, pleasantly sapid and complex.

GRAPES:

100% Chardonnay

YIELD/ha: 65 hl

WINE MAKING PROCESS:

The grapes are subjected to a soft pressing in order to obtain the separation of the flower must only, that ferments into stainless tanks with monitored temperature of 15° C; a part of the sparkling wine obtained mature for 6-7 months in stainless tanks, 20% is refined in barrels and then assembled for the cuvée.

AGING ON YEASTS:

At least 24 months.

FOOD MATCHING:

Aperitif, first courses and white meat.

SERVING TEMPERATURE: 10-12° C

