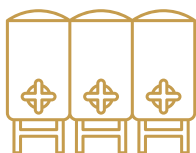


# Franciacorta Satèn

Castelveder



Italy  
Lombardy  
Brescia



## VINIFICATION

The base wine is produced through fermentation at a controlled temperature in stainless steel tanks.



## AGEING

The wine is bottled for the secondary fermentation (prise de mousse). Before disgorgement, it ages on the lees for at least 30 months.



Straw yellow color with greenish reflections.



## TASTING NOTES



On the nose, it offers intense aromas of ripe fruit, wrapped in delicate notes of white flowers, dried fruit, and fragrant yeast.



## CLASSIFICATION

D.O.C.G.

## WINE TYPE

Sparkling wine

## ALC./VOL.

12,5%



## GRAPE VARIETIES

Chardonnay

## AGRICULTURAL SYSTEM

Conventional

## HARVEST

Manual



On the palate, the lower bottle pressure, typical of the Satèn style, translates into a soft, creamy release of carbon dioxide, enhancing the sweet sensations of fruit and spices. A fresh acidity supports a long, elegant finish.