

Franciacorta Satèn

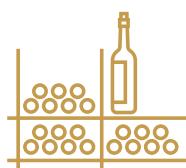


Italy
Lombardy
Brescia



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.



TASTING NOTES



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



Straw yellow color with greenish reflections.



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.