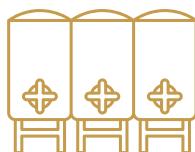


## Franciacorta Satèn

-Tenuta Martinelli-



### VINIFICATION

The grapes undergo gentle pressing to obtain only the free-run must, which ferments in temperature-controlled stainless steel tanks at 16 °C. Part of the resulting base wine matures for 6-7 months in stainless steel, while around 20% is aged in French oak barriques before being blended for the cuvée.



### AGEING

Aged on the lees for a minimum of 24 months.



Displays an extremely fine and persistent perlage.



### TASTING NOTES



Notes of white flowers and vanilla.



Italy  
Lombardy  
Brescia



### CLASSIFICATION

D.O.C.G.

### WINE TYPE

Sparkling wine

### ALC./VOL.

12,5%



### GRAPE VARIETIES

Chardonnay

### AGRICULTURAL SYSTEM

Conventional



Soft, pleasantly savoury and complex. Excellent as an aperitif, with first courses, white meats and fish.