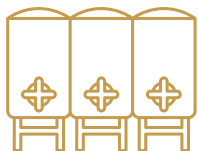


Franciacorta Satèn

-Tenuta Martinelli-



Italy
Lombardy
Brescia



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.



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.