



Franciacorta Brut Satèn

GRAPE VARIETY: CHARDONNAY

ABV: 12.00%

DOSE: 3.60 G/L

THE BASE WINES OF THE HARVEST REPRESENT THE RESULT OF A SCRUPOLOUS SELECTION OF ONLY CHARDONNAY GRAPES, HARVESTED AT PHENOLIC RIPENESS, AND OF CAREFUL VINIFICATION. THE GRAPES ARE HARVESTED MANUALLY AND TREATED WITH CARE AND GENTLY PRESSED. THE FRANCIACORTA BASES OBTAINED ARE TRANSFERRED FOR FERMENTATION PARTLY IN THERMO-CONDITIONED STEEL TANKS AND PARTLY (30%) IN USED WOODEN BARRIQUES. HERE, THE MUSTS OF THE BASIC WINES FERMENT, AND REMAIN UNTIL THE FOLLOWING FEBRUARY/MARCH. AFTER THIS PERIOD, THE ASSEMBLING OF THE WINES TAKES PLACE TO ENSURE BALANCE AND COMPLEXITY OF THE BLEND WHICH WILL BE BOTTLED FOR THE SECOND FERMENTATION IN THE BOTTLE. AT THIS MOMENT (WITH THE ADDING OF LESS MUST) THE SATÈN TYPE IS DETERMINED, WHICH MUST HAVE A LOWER PRESSURE IN THE BOTTLE.

THE AGING ON THE YEASTS CONTINUES FOR A MINIMUM OF 24 MONTHS. AT THE TIME OF DISGORGING, DOSAGE SYRUP IS ADDED, A MIXTURE OF MUST SUGAR AND WINE TO OBTAIN A DRY (3.60 G/LT) FRANCIACORTA SATÈN BUT HARMONIOUS, SOFTER BUT EQUALLY CRISPY AND MINERAL. FRANCIACORTA PRODUCED WITH THE SOLOUVA METHOD, WITHOUT THE USE OF EXOGENOUS SUGAR (BROWN SUGAR OR BEET), STARTING FROM PHENOLICLY RIPE GRAPES. SELF-PRODUCED GRAPE MUST IS USED IN REFERMENTATION AND DISGORGING, RESPECTING THE INTEGRITY OF THE FRUIT AND THE ENHANCEMENT OF THE TERRITORY.

THE COLOR OF FRANCIACORTA SATÈN IS A BRIGHT GOLDEN YELLOW. TO THE SMELL, THE WINE RELEASES INTENSE FRUIT AROMAS, SUCH AS RIPE APPLE, YELLOW PEAR AND DELICATE LEMON ZESTS, WHICH MAKE THE OLFACTORY EXPERIENCE ENVELOPING AND INVITING. SUBTLE FLORAL BACKGROUNDS ADD NOTES OF JASMINE AND WILD FLOWERS.

IN THE MOUTH, SATÈN IS ENCHANTINGLY DRY, WITH A BALANCED ACIDITY AND A SOFT AND SILKY CONSISTENCY. THE FRUITY TASTE IS DEFINITELY PERSISTENT, WITH A HARMONIOUS BALANCE. THE MINERALITY UNDERLINES THE DEPTH AND COMPLEXITY OF THE TASTE. THE FINISH IS LONG AND PLEASANTLY DRY, WITH A PLEASANT SENSATION OF FRESHNESS THAT ACCOMPANY EVERY SIP.

SERVING TEMPERATURE BETWEEN 6 AND 10°C.

RECOMMENDED PAIRINGS:

FRESH AND LIGHT SEAFOOD APPETIZER, PERHAPS BASED ON OYSTERS, SALMON TARTARE OR SHRIMP. THE ELEGANCE AND FRESHNESS OF THE WINE CONTRAST PERFECTLY WITH THE DELICACY OF THE MARINE FLAVOURS, CREATING A HARMONIOUS AND REFINED COMBINATION.

HARD CHEESES, SUCH AS PARMIGIANO REGGIANO OR PECORINO. THE FRESHNESS AND LIVELINESS OF FRANCIACORTA BRUT S.A. THEY CONTRAST WITH THE COMPLEXITY AND FLAVOR OF THE CHEESES, CREATING A GUSTATORY BALANCE THAT MAKES THE TASTING EXPERIENCE TRULY PLEASANT.

SPAGHETTI WITH CLAMS, A CLASSIC OF ITALIAN CUISINE, SPAGHETTI WITH CLAMS IS A LIGHT AND TASTY DISH THAT PAIRS PERFECTLY WITH THE FRESHNESS AND LIVELINESS OF FRANCIACORTA BRUT S.A.. THE SALTY AND DELICATE FLAVOR OF THE CLAMS HARMONISES BEAUTIFULLY WITH THE FRUITY AND MINERALS OF THE WINE, CREATING A REFINED AND BALANCED TASTE BALANCE.

