



VIGNA DORATA  
FRANCIACORTA



## MILLESIMATO SATÈN

WINE NAME: *Franciacorta D.O.C.G. Brut "Satèn".*

GRAPE VARIETY: *Chardonnay 100%.*

SOIL COMPOSITION: *Alluvional morain soil of early origin with an extremely sandy structure and very frequent presence of morain stones.*

VINE: *"Sala" the company's historical plot of land with a special careful selection of the grapes.*

EXPOSURE AND HEIGHT: *South-west exposure with light slope, 230 meters above sea-level.*

GROWING AND TRAINING SYSTEM AND PLANT SPACING: *Sylvoz training system, density of 4000 plants per ha.*

YIELD: *60 ql./ha*

HARVEST TIMING: *Mid August sees hand picking of Chardonnay grapes destined to become vintage wine.*

VINIFICATION: *Gentle pressing of whole grapes by pneumatic press. Only the best must will be used for vintage wine, the characteristics of which will be enhanced by frequent bâtonnage.*

FOAM FORMATION: *The Chardonnay destined for vintage stays on the yeasts for a minimum of 50 to a maximum of 60 months, when the yeasts express all their best characteristics.*

DISGORGING: *When the Millesimato has reached the desired fresh and flowery fragrance, disgorging is carried out in order to obtain the vintage wine in the Brut version and with a sugar residue of approximately 4.5 g/l. A further ageing of at least 4 months takes place in the cellar.*

LENGTH OF TIME ON THE YEASTS: *50 months*

SIZES:



0,75 l

