



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.*

*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 bâtonnages.*

*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.*

*SIZES:*



0,75 l

