



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

