



VIGNA DORATA
FRANCIACORTA



FRANCIACORTA 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: end of August. Grapes are harvested by hand in the coolest hours of the morning.

VINIFICATION: Gentle pressing of whole grapes and subsequent separation of the musts. The first fermentation takes place in stainless steel tanks, after which frequent bâtonnages are carried out.

FOAM FORMATION: The cuvée takes place just before tirage, which generally happens between April and May. Foam formation and wine maturation can vary from a minimum of 24 months to 36 months after foam formation depending on the year.

DISGORGING: When the Satèn has reached the desired maturity, "Liqueur d'expédition", prepared with vintage wines, is added for disgorging. This wine is only produced in the "Brut" version and contains a sugar residue of approximately 6-7 g/l. After refining in the winery for three months, the Franciacorta Satèn DOCG is bottled and ready for shipping.

SIZES:



0,375 l

0,75 l

1,5 l

3 l

