



Franciacorta Satèn

Controlled and Guaranteed
Denomination of Origin - DOCG

Grapes: Chardonnay 100%

**Vineyards of Origin: Chardonnay average
age 15 years**

Wine-making process: Soft pressing of grapes, fermentation in steel vats at controlled temperature, after which wine is kept in contact with the yeasts by *batonnage* (stirring) for further 6 months. Successively the Franciacorta wine is prepared for drafting and re-fermentation in the bottle where it is aged on the yeasts for 30 months.

Time on yeasts in bottle: 30 months

Analytical data after disgorging:

- total alcoholic strength 12.50%
- total acidity g/l 6.70
- ph 3.08
- total sugars g/l 6
- total sulphur dioxide mg/l 48
- overpressure bar 4.00

Serving temperature: 8°