



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°