



SANTA LUCIA

FRANCIACORTA



FRANCIACORTA SATÈN

GRAPE: Chardonnay 100%

VINEYARDS: The grapes come from 15 vineyards spread over seven different areas of Franciacorta, representative of all the different landscape units that characterize the area. Average age of vines: 10 years

PLANTS/Ha: 5000

TRAINING SYSTEM: Guyot, spurred cordon

YELD PER HECTARE: 65 hl/ha

HARVEST: Manual with grape selection and transport in small boxes starting from the first ten days of August.

WINEMAKING: Soft pressing, fermentation in stainless steel tanks and second passage pièce at controlled temperature (16 ° C). For the second fermentation, the wine intended for the Satèn is characterized by a lower added sugar in the liqueur de triage compared to Brut (18g / l compared with 24g / l of Brut). Which results in lower gas development, with greater delicacy of taste and finesse of the foam. Bottle aging on the lees for a period of 30 months in cellars at a constant temperature of 12-15 ° C.

ALCOOL: 12,5% vol - **DOSAGE:** 5 g/l

DESCRIPTION: Straw yellow color and fine perlage. Delicately floral. The taste is soft and delicately creamy.

PAIRINGS: Perfect as an aperitif and with seafood.

