

# FRANCIACORTA D.O.C.G.

## *SATEN*

### PRODUCTION TECHNIQUE

The grapes, harvested and selected manually, are placed in crates and immediately pressed whole in a soft way. The must is fermented at a controlled temperature (15-18 °) with the use of selected yeasts. At the end of winter, the qualities of wine considered most suitable are combined and, after a few days, the refermentation in the bottle is provoked as provided for by the Classic method, the only one allowed for Franciacorta wines.

Absolute rest for at least 24 months in the stack, passage on pupitres for an adequate "tip" phase after which the disgorgement with "liqueur de dosages" is carried out.

### GRAPE VARIETIES

Chardonnay 100%,

### PRODUCTION AREA

The vineyards are owned and managed directly by the company on the hills of Franciacorta.

### CHARACTERISTICS

Delicate straw color, creamy foam, very fine perlage.

### TIPS

Pleasant taste, ideal as an elegant aperitif with cured meats or fresh cheeses or with delicate fish dishes; excellent with desserts and fruit. is served pretty cool (about 10 °) in thin glasses.

