



# FERGHETTINA

## *Franciacorta*



### Franciacorta Satèn Brut DOCG 2014

<b>Grapes:</b>	100% Chardonnay
<b>Region:</b>	Lombardy
<b>Vineyard Locations:</b>	From vineyards located in Franciacorta
<b>Exposure:</b>	North/South/East/West
<b>Altitude:</b>	820 feet above sea level
<b>Soil:</b>	Calcareous clay terrain
<b>Vine Training:</b>	Guyot-trained
<b>Vine Age:</b>	18-38 years (planted 1978-1998)
<b>Time of Harvest:</b>	Mid August
<b>Vine Density:</b>	2,024 vines per acre
<b>Vine Yield:</b>	3.3-4.4 lbs per vine
<b>Total Production:</b>	30,000 bottles
<b>Vinification Process:</b>	The grapes are hand picked and gently pressed. Only the free run juice is employed. The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, between 60 and 64 °F. Each vineyard ferments separately from the other. After the fermentation, the white wines stay in the stainless steel tanks for a few months before blending with sugar and yeasts for secondary fermentation.
<b>Aging Process:</b>	Secondary fermentation lasts four weeks. The wine then ages sur lie for 36 months.
<b>Alcohol Content:</b>	12.50%
<b>Tasting Notes:</b>	Bright yellow in color. Fine and persistent perlage. The wine shows aromas that are very elegant and creamy with notes of pastry and candy
<b>Winemaker:</b>	Roberto Gatti
<b>Winemaker Comments:</b>	The satèn is elegance and creaminess. We select our vineyards from which these characteristics add to the wine without altering for drinkability and freshness. This Franciacorta is suitable for the most delicate palates.
<b>Winery Philosophy:</b>	The product has always been and always reflects our soul and our quest for quality.
<b>Cellaring:</b>	Up to 10 years
<b>Bottled:</b>	Summer
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with sea bass ravioli, mac & cheese, codfish, shrimp with cream sauce and seafood risotto