



FERGHETTINA

Franciacorta



Franciacorta Satèn Brut DOCG 2016

Grapes:	100% Chardonnay
Region:	Lombardy
Vineyard Locations:	From vineyards located in Franciacorta
Exposure:	North/South/East/West
Altitude:	820 feet above sea level
Soil:	Calcareous clay terrain
Vine Training:	Guyot-trained
Vine Age:	Average 20 years old
Time of Harvest:	Mid August
Vine Density:	5,000 plants per hectare
Vine Yield:	Max 1.5-2 kg per vine
Total Production:	30,000 bottles
Vinification Process:	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. Each vineyard ferments separately from the other. After the fermentation, the wines stays in the stainless steel tanks for a few months before blending with sugar and yeasts for secondary fermentation.
Aging Process:	Secondary fermentation lasts four weeks. The wine then ages sur lie for 36 months.
Alcohol Content:	12.50%
Dry Extract:	27.0 g/l
Total Acid:	7.1 g/l
Volatile Acid:	0.41 g/l
Residual Sugar:	6.0 g/l
Tasting Notes:	Bright yellow in color. Fine and persistent perlage. The wine shows aromas that are very elegant and creamy with notes of pastry and candy
Winemaker:	Roberto Gatti
Winemaker Comments:	The satèn is elegance and creaminess. We select our vineyards from which these characteristics add to the wine without altering for drinkability and freshness.
Cellaring:	Up to 10 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pair with sea bass ravioli, mac & cheese, codfish, shrimp with cream sauce and seafood risotto