



FERGHETTINA

Franciacorta



Franciacorta Satèn Brut DOCG 2019

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 soil
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:	Approx. 80,000 regular bottles yearly, plus 5,000 magnums
Vinification Process:	The grapes are hand picked and very softly pressed. The free-run juice is fermented in stainless steel tanks at a controlled temperature of 16-18 °C (60.8-64.4 °F). Each parcel is vinified separately and, after careful tasting, the different wines are assembled into a cuvee and bottled for second 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. Very elegant and creamy with notes of pastry and candy.
Winemaker:	Roberto Gatti
Winemaker Comments:	Our Satèn is all about elegance and creaminess, blending different parcels with drinkability and freshness in mind.
Cellaring:	Up to 12 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pair with sea bass ravioli, macaroni and cheese, codfish, shrimp with cream sauce and seafood risotto