



## FRANCIACORTA DOCG SATEN BRUT



Grape: Chardonnay  
Alcohol: 12.00% vol.  
Total Acidity: 6.80 g/l  
Dry Extract: 23.90 g/l  
Pressure: 4.50 bar  
Reducing Sugars: 4.50 g/l

Franciacorta Satèn Brut is produced exclusively with fully ripe Chardonnay grapes in order to exalt its quality. The fermentation of the base wine is initially in steel tanks and then it is transferred in barriques for 6/7 months till the bottling. After the bottling it is refined on the yeasts for minimum 24 months. Franciacorta Satèn Brut is the highest expression of the territory and with its refined and delicate pérlage is ideal for women that usually don't drink wine. It is savoury and at the same time fresh and harmonious. It is particularly suitable to pasta, risotti and fish dishes (sea fish or lake fish)

Franciacorta produced without using sugar, but only with the grape sugar that comes from ripe grapes. We use this grape must produced by our winery for the second fermentation and during the disgorging.