

# FRANCIACORTA DOCG SATEN

## “ARMONIA”



### TECHNICAL SHEET

<b>GRAPE VARIETY</b>	Chardonnay (100%)
<b>GRAPES PROVENANCE</b>	Gussago (BS), eastern border of Franciacorta
<b>TYPE OF AREA</b>	Hilly, 250 – 300 asl. All vineyards are terraced facing south
<b>TYPE OF SOIL</b>	Limy-clayey and rocky soil
<b>TRAINING SYSTEM</b>	Guyot, spurred rope
<b>HARVESTING</b>	second half of August, with a meticulous selection of bunches before pressing
<b>AVERAGE YIELD FOR Ha</b>	50 ql/Ha
<b>VINIFICATION</b>	The must is obtained by soft pressing of grapes and is subsequently collected into steel thermal conditioned tanks where the first alcoholic fermentation takes place, controlled at low temperatures (15-16 °C), in order to enhance the perfumes and the delicacy of the wine. The Cuvée of Le Cantorie is obtained by a meticulous mixing of wines preserved both in steel tanks and in small oak-tree barrels for a maximum of 5 months.
<b>TIRAGE</b>	March-April of the year following the harvest
<b>TIME ON YEASTS</b>	30/36 months
<b>PRESSURE IN BOTTLE</b>	about 5 atm
<b>ANNUAL PRODUCTION</b>	20.000 bottles
<b>ALCOHOL CONTENT</b>	12.5% Vol.
<b>RESIDUAL SUGAR</b>	4gr/lt

Silkiness, finesse and elegance: these are the main characteristics of our Saten. The most demanding connoisseurs will certainly love its intense and fruity scent, with nuances of bread crust, and its full taste, sweet and fresh at the same time. The secret of this wine – produced only in Franciacorta and only from Chardonnay grapes – is the long aging period: the bottles of Saten spend 30/36 months on their yeasts, one year longer than the minimum times indicated in the procedural guideline. The lower pressure in the bottle, moreover, gives this wine a very fine and creamy perlage, capable of awakening real "emotions of taste", obtained thanks to a masterly vinification process which sees 5% of the base must fermented and aged in small oak barrels for three months. Suitable as an appetizer but also with the whole meal.