



## Franciacorta Satèn

———— Società Agricola Castelveder

**CLASSIFICATION** D.O.C.G.

**TYPE** Sparkling

**REGION** Lombardy

**PROVINCE** Brescia

**VINTAGE AVAILABLE** NV

**GRAPE VARIETY** Chardonnay

**TYPE OF FARMING** Conventional

**HARVEST** Manual

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### VINIFICATION

The base wine is produced by fermentation in temperature-controlled stainless steel vats.

### MATURATION

Maturation of the base wine in stainless steel is followed by bottling and the prise de mousse in bottle. The wine then matures for a long time on the yeasts, prior to being disgorged.

### TASTING NOTE

It has a straw yellow colour with greenish highlights and tiny, delicate bubbles that coalesce into an extremely fine mousse. On the nose it displays intense scents of ripe fruit, enveloped in delicate notes of flowers, roasted hazelnuts and fragrant yeast. On the palate, the lower pressure that is characteristic of the Satèn style translates itself into a mellow, creamy release of carbon dioxide that highlights the sweetish sensations of fruit and spices, sustained in the long finish by the wine's fresh acidity.

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**SIZES AND SPECIAL PACKAGING** 75 cl sparkling wine bottles  
150 cl magnum