

PS
WINE

premium wine selection

Vini di Qualità



Franciacorta Satèn

Castelveder

CLASSIFICATION	D.O.C.G.
TYPE	Sparkling
REGION	Lombardy
PROVINCE	Brescia
GRAPE VARIETY	100% Chardonnay
TYPE OF FARMING	Conventional
HARVEST	Manual

VINIFICATION

Fermentation un stainless steel tanks at controlled temperature for the base wine.

MATURATION

After the fermentation in stainless, bottling and *pris de mousse* in bottle follow. Before the disgorgement, the wine matures for a long period on the lees.

TASTING NOTES

Straw yellow colour with green highlights, with e delicate and small perlage which loses in a fine foam. To the nose it reveals intense flavours of mature fruit, surrounded by delicate notes of white flowers, dry fruit and fragrant yeast. On the palate, the less overpressure which is typical of Satèn, is visible in the release of soft and creamy carbonyl, that underlines the sweet sensations of fruit and spices, with a long, fresh and acid final. Ideal for all meals.

SIZES AND SPECIAL PACKAGING

75 Cl and 150 Cl bottles.