

FRANCIACORTA DOCG
SATÈN VINTAGE WINE 2018
ARDEA HERODIAS

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
100% chardonnay	12% vol.	6,6 g/l	6,5 g/l	2,93

VINEYARD CHARACTERISTICS

SOIL

The morainic soil originated thanks to the deposits transported by the glaciers. It is medium-texture soil with a balanced representation of sand and silt.

GROWING SYSTEM

Guyot and spurred cordon

VINE TRAINING SYSTEM

Espalier

YIELD Q/HA

80-90 q/ha

ORGANOLEPTIC PROPERTIES

COLOR

Bright and lively yellow, with golden highlights

SCENT

Bold, recalling hints of fresh fruit, white flowers with subtle notes of almost toasted dried fruit

FLAVOR

Fresh, with excellent savoriness, with a long and bold finish

PERLAGE

Fine beading, persistent and abundant

SERVING SUGGESTION

SERVING TEMPERATURE

Serve chilled at a temperature of 6-8 °C

PAIRINGS

Sea fish risotto, crispy fried baby octopus

SIZE

0,75lt

Bottle storage: horizontal

PRODUCTION CHARACTERISTICS

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After a mild and little rainy january, in february the rainfall rebalanced the soil's water reserves, put to the test by the previous year's drought. March was characterized by a frosty air but in april temperatures were above average and favored a vegetative recovery, with an increase also in the average weight of the bunches.

HARVEST

The grape harvest starting from mid-august, and in the early morning hours. The first selection of the grapes takes place in the field, where are picking only the best bunches in boxes of a maximum of 18 kg, to prevent the weight of the grapes from breaking the berries. The second selection of the grapes takes place in the cellar, followed by a soft pneumatic pressing.

FERMENTATION

The fermentation is carried out at low temperatures, enhancing the characteristics of the grapes to the fullest.

REFINEMENT

The refinement takes place before the tirage and is carried out in steel tanks for about 7 months, in which the yeasts are put back in suspension to give the wines gustatory and aromatic complexity. The tirage takes places in spring.

AGING

It ages for at least 42 months on the lees inside air-conditioned rooms. During this period are manually repeated some bâtonnage which will characterize the gustatory and olfactory profile of Franciacorta.

