

FRANCIACORTA DOCG
SATÈN VINTAGE WINE 2020
ARDEA COLLECTION

GRAPE VARIETIES	ALCOHOL CONTENT	RESIDUAL SUGARS	TOTAL ACIDITY	PH
100% chardonnay	12% vol.	5,5 g/l	6,5 g/l	3,04

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

Product of Italy
Contains Sulphites

PRODUCTION CHARACTERISTICS

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The harvest began on August 10 and was completed towards the end of the month. The weather conditions during the year reduced the fertility of the buds due to a cold and very rainy period. The spring weather positively influenced the development of the inflorescences, leading to the formation of more widely spaced clusters. June and July experienced significant drought conditions. The rains at the end of the month were crucial in alleviating water shortages in some areas, allowing veraison to progress normally after being slowed by the drought.

HARVEST

The grape harvest starting from mid-august, and in the early morning hours. The first check 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 check 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 on average for 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.

