



Lantieri

FRANCIACORTA SATÈN

Denomination of Controlled and Guaranteed Origin-DOCG

Grapes:

Chardonnay 100%

Vineyards of Origin:

Average age of Chardonnay vine 15 years.

Wine-making process:

Soft pressing of grapes, fermentation in steel vats at controlled temperature, after which wine is kept in contact with the yeasts by batonnage (stirring) for further 6 months. Successively the Franciacorta wine is prepared for drafting and re-fermentation in the bottle where it is aged on the yeasts for 30 months.

Time on yeasts in bottle:

30 months.

Analytical data after disgorging:

- total alcoholic content 12,50%
- total acidity g/l 6,70
- ph 3,08
- total sugars g/l 6
- total sulphur dioxide mg/l 48
- overpressure bar 4,00

Serving temperature: 8°