

SATÈN

FRANCIACORTA D.O.C.G. BRUT

Grapes: 100% Chardonnay.

Area: unique microclimate of the southern part of “Monte Orfano”. The terraced vineyards stretch for 24 hectares and surround Castello Bonomi at a height of 275 metres.

Careful selection of the grapes from 10 to 25 August with an average yield of 52 Hl. per hectare . The grapes are pressed gently to extract only the best must.

A part of the Chardonnay grapes ferments in steel tanks for 8 months at controlled temperature, the other part (15%) ferments in 225 lit. barriques.

For the second fermentation the cuvee is added with selected active yeasts and with a small quantity of syrup (Tirage) and it's bottled in the sparkling wine bottle. After 24 months the wine is disgorged; with the pressure in the bottle (for the Satèn 4 bar maximum) the yeasts come out from the crown cap.

With this process, a part of the sparkling wine is lost, it is filled with the same cuvee (dosage). It follows a 6-months refinement in the bottle before the Satèn is released into the market.

Organoleptic characteristics

Colour: straw yellow with fine, elegant perlage.

Bouquet: delicate notes of tropical fruits, pineapple, apple, acacia honey and white flowers.

Taste:

Soft, elegant, well-balanced.

Gastronomic matches:

Excellent wine throughout the meal; very good as an aperitif and with grilled shrimps.

Alcohol content: 12,5% Vol

Service temperature: 8-10° C.

Available size: 0,75 lit. – 1.5 lit.



Wine Guides:

4/5 grapes A.I.S Duemilavini

2 glasses Gambero Rosso

86/100 Veronelli



CASTELLO BONOMI

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