

DE MALDÈ

FRANCIACORTA

brut satèn



wine grape variety:
typology:
vinification:

*Franciacorta satèn
100% Chardonnay*

prise de mousse:

Manual harvest, grapes are put in 18 kg crates; soft pressing with a pneumatic press and fractioning of the must; clarification process, carried out at low temperatures in steel tanks; fermentation with controlled temperature and subsequent aging on its yeasts.

refinement:
disgorgement:

In the bottle at 12/14° C following the classic method, with the adding of brown sugar (max 20 grams per liter) and selected yeasts to the draft.

colour:
aroma:

In the bottle for at least 24 months, lying on the yeast sediment.

Elimination of the sediment through frozen disgorgement and topping up with wine and liqueur.

A strong straw-yellow with intense reflexes and white foam.

taste:

Initial hints of the typical perfumes of Satèn, flowers and ripened white-fleshed fruit. Throughout the oxygenation process, banana, vanilla, biscuit and roasting notes are added due to the refinement of the yeasts. As a coda, there are elegant sur lie hints as a result of the aging process.

temperature:
pairings:

A fresh and acidulous entry on the palate. Savory notes match the creaminess of the perlage. Structure and persistence are very good, with pleasantly soft and salty end notes.

*Serve between 9°C and 11°C; place the bottle in an ice bucket at least 20 minutes before the serving.
Raw or steamed shellfish, grilled or baked fish, white meat.*