



FRANCIACORTA SATÈN

FRANCIACORTA D.O.C.G.

DEDICATED TO THE LAST HEIR OF THE PITTI DYNASTY, COUNT ROBERT PITTI FERRANDI, THIS FRANCIACORTA SATÈN D.O.C.G. IT BEST EXPRESSES THE CHARACTERISTICS OF ONE OF THE ITALIAN TERROIRS MOST SUITED TO BUBBLES.



DENOMINATION
Satèn Franciacorta D.O.C.G.

ORIGIN
Coppini Franciacorta Toscana, now owned by the Coppini family.

GRAPES
100% Pinot Noir.

VINEYARD
South-South West. 300 meters above sea level.

TERRAIN
Rocky substrate of limestone nature.

HARVEST
Third decade of August.

VINIFICATION
Soft pressing, maceration on the skins, alcoholic fermentation partly in heat-conditioned stainless steel vats.

REFINEMENT
Depending on the vintage, a variable percentage is aged in French oak barriques, followed by the natural refermentation in the bottle and then the élevage on the lees for a period of not less than twenty months.

TASTING
Very fine and persistent perlage, bouquet with typical characteristics of fermentation in the bottle, a hint of bread crust and delicate notes of dried fruit such as almond and hazelnut accompanied by pleasant floral aromas. In the mouth it is balanced, silky, with good structure, kept in tension by sapidity and citrus freshness.

FOOD PAIRING
Excellent aperitif, excellent with delicate first courses, lake fish and shellfish.

ALCOHOL
12.5% vol

SERVICE TEMPERATURE
4-6 °C

SIZE
750 ml