

FRANCIACORTA BRUT SATEN DOCG

TENUTA AMBROSINI

Type: dry sparkling white classic method.

Grapes: 100% Chardonnay.

Production area: Franciacorta (Brescia) IT.

Bottles produced: 15,000.

Winemaking

Manual harvest at the end of August with selection of the grapes.

80% of the grapes have a soft pressing in a pneumatic press and fermentation in steel at a controlled temperature, the remaining 20% follows the pellicle cryomaceration with fermentation in new barriques.

Aging for 7 months in steel or barriques.

Foam taking in the spring following the harvest.

Aging on the lees for at least 26 months and resting in the bottle for 3/4 months afterwards

disgorgement before being sold.

Alcohol content: 12.5%.

Tasting notes

Straw yellow color with golden reflections, soft foam and very fine perlage; bouquet with fragrances of yeasts, citrus fruits, fruits with yellow pulp and custard; on the palate it presents itself with gentle freshness, great balance and good creaminess.

Serving temperature: 5-6 ° C.

Pairings: excellent with fish dishes, white meats or vegetables but also for the whole meal. The menu of the house proposes the combination with "risotto mantecato al Satèn".

Vineyards

Height above sea level: 200 m;

soil type: moraine with skeleton presence;

exposure: south; breeding: guyot;

vineyard age: 15/20 years; plant density / hectare: 4500;

surface area planted in hectares; quintals / hectare yield: 90.

Awards: Franciacorta Satèn, Tenuta Ambrosini, received the crown "Vini Buoni d'Italia" at the Merano Wine Festival and was awarded the "Best Franciacorta Satèn" by the Italian Sommeliers Association.

Formats: btg of 0.75 l and magnum of 3, 6 and 9 l in wooden packages.

