Satèn

Franciacorta Brut Satèn

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.
Best within: 2015

2012

2011, 2010

2012

2011,2010

score: 86
2012

score: 90
2011

score: 86
2010

score: 85
2012

score:13,5/20
2012

CASTELLO
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