



BIONDELLI

FRANCIACORTA

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GRAPES: Chardonnay 100%

VINEYARD: Franciacorta vineyards "Nave" in Bornato di Cazzago San Martino

SIZE OF VINEYARD: 3,5 hectares

EXPOSURE: South, between 200 and 220 meters above sea level

SOIL DESCRIPTION: Thin moraine soil with good skeleton content

PRUNING METHOD: Guyot

VINE PLANTS DENSITY: 4300 vine plants per hectare

YIELD PER HECTARE: 7000 Kg

GRAPE GROWING METHOD: Organic grape growing since the first harvest. Officially Certified since 2014

HARVEST: First decade of August

MUST PROCESSING: Gentle pressing followed by a first fermentation in stainless steel barrels at a controlled temperature of 14°-15° Celsius

BOTTLING: Bottling takes place during the Spring that follows the harvest

AGING: Secondary fermentation takes place in the bottle for no less than 24 months

DESCRIPTION:

- **Color:** bright straw yellow
- **Nose:** notes of white flowers, lime zest and grapefruit with nuances of croissant, honey and liquorice
- **Palate:** creamy and silky freshness, elegant grapefruit and remarkable mineral traces. Final notes of liquorice and biscuit provide a complex and elegant close

PAIRING: highly versatile, ideal throughout a whole meal. Particularly recommended with Italian first courses

TEMPERATURE: Serve at 10° - 12° Celsius

