



LO SPARVIERE FRANCIACORTA

FRANCIACORTA D.O.C.G.



Satèn

DENOMINATION: Franciacorta D.O.C.G.

TASTE TYPOLOGY: Brut Satèn

GRAPE VARIETY: 100% Chardonnay

VINEYARD EXPOSURE: North-East facing at 150–200 meters a.s.l. in the municipality of Provaglio d'Iseo.

SOIL ORIGIN AND COMPOSITION: Native soil with a clay-limestone matrix.

YIELD PER HECTARE: 80 q.li

HARVEST: Manual in small crates with selection of the grapes in the vineyard.

HARVEST PERIOD: From the third decade of August.

VINIFICATION: From the vineyard, the Chardonnay crates are placed in a cold storage room at 4°C for 24–36 hours. The grapes cool to reach a temperature of 10°C, a process that favors a better extraction of varietal aromas. The cooled grapes are taken to the press for soft pressing of the whole clusters: 80% of the free-run must ferments in stainless steel tanks at a controlled temperature between 15–17°C, while the remaining 20% ferments in 5-hl tonneaux where it undergoes malolactic fermentation. The wines rest on the primary fermentation lees until the moment of blending.

BOTTLE REFINEMENT ON THE LEES: From 24 months.

INDICATIVE ANALYTICAL DATA: Alcohol Content: 12% vol. - Total Acidity: 6,0 - 6,50 g/L - pH: 3,20 - Residual Sugar: 7 - 8 g/L

PERLAGE: Fine and persistent.

APPEARANCE: Straw yellow.

BOUQUET: The elegance of floral notes meets the softness of leavened pastry.

PALATE: The texture is creamy, full, and enveloping.

SERVING TEMPERATURE: 8°C

FOOD PAIRING: The aperitif par excellence thanks to its soft and silky signature, though it shows its best with delicate dishes such as seafood risotto or battered zucchini flowers. Its creamy and less aggressive bubbles cleanse the palate with elegance, pairing divinely with raw fish, white meats, and fresh cheeses.

