Contadi Castaldi

Satèn
Franciacorta DOCG

REGION
Franciacorta, Lombardia

VARIETY
100% Chardonnay

Origin: Fluvio-glacial, Deep Morainic, Thin Morainic
Cultivation systems: Guyot, Spurred Cordon
Plant density: 5000 vines per hectare
Yield: 100 quintals of grapes per hectare
Wine yield: 65% or 65 HL per hectare
Average age of vines: 15 years
Harvest period: Late August, early September
First ageing: 7 months, partly in steel and partly in barriques
Stabilisation: Cold static
Bottling (draft): May. Ageing on the less: 60 months
Disgorgement: From November. Ageing after disgorgement: 3-4

TASTING NOTES
A complex Franciacorta, with a strong taste, due to a unique interpretation of the Satèn. Original and intriguing in its overall sensuality, it has varied perfumes, with floral notes of genista, bread crust and hints of hazelnuts. With an intense straw colour, lively and sparkling, it has a fine perlage. The palate is crisp and structured, with good balance, accompanied by notes of nougat during a persistent finish.

FOOD PAIRINGS
Risotto with asparagus, Sushi, Roast chicken with crisp vegetables.