



Contadi Castaldi

Satèn
Franciacorta DOCG



Contadi Castaldi
FRANCIACORTA

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

Vinification: Manual selection of grapes. Soft pressing. Cold settling. Inoculation with selected yeast. Fermentation of 20 days in stainless steel AISI 316. Partial malolactic fermentation

First ageing: 7 months, partly in steel and partly in barriques

Stabilisation: Cold static

Bottling (draft): May. Ageing on the lees: 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.