



EMPSON & CO.
Experience Italy in a Wine glass



Franciacorta Satèn 2015 DOCG

Chardonnay grapes grown at higher altitudes are soft pressed. Half the must ferments in French oak barrels and matures on its lees for six months. The other half is fermented in stainless steel. The wines are then blended and rest on their lees for at least twenty-five months. Creamy, with mineral notes and intense aromas of almond coupled with buttery notes.

Wine exported to: Canada, Japan, Australia, Austria

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Chardonnay

Fermentation container:

Stainless steel and wood barrels

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| Length of alcoholic fermentation: | 7-8 days |
| Type of yeast: | Selected |
| Fermentation temperature: | Max. 19 °C (62.2 °F) |
| Malolactic fermentation: | 15% |
| Aging containers: | Stainless steel and wood barrels |
| Container size: | 50 hl stainless vats 225 lt wood barrels |
| Type of oak: | durmast oak |
| Bottling period: | April |
| Aging before bottling: | 10 months |
| Aging in bottle: | 25 months |
| Closure: | Natural Cork |

Vineyard

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| Organic: | No |
| Vineyard location: | Erbusco, Lombardy |
| Vineyard size: | 1 hectare (2.5 acres) |
| Soil composition: | Mineral-rich morainic soil. |
| Vine training: | Guyot |
| Altitude: | 220-240 meters (720-790 feet) above sea level |
| Vine density: | 4,000 vines per hectare |
| Yield: | 90 quintals |
| Exposure: | Southeastern |
| Years planted: | 1989, 1999 |

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| Age of vines: | 20-30 years old |
| Time of harvest: | August |
| First vintage of this wine: | 1997 |
| Total yearly production (in bottles): | 17,500 |

Tasting Notes and Food Pairings

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| Tasting notes: | Delectably creamy, with subtle minerality and fragrant aromas of fresh almonds and delicate, buttery notes. |
| Serving temperature: | Best served at 4-6 °C (39.2-42.8 °F). |
| Food pairings: | Pairs well with fish and white meat. |
| Aging potential: | 5-6 years |
| Alcohol: | Alcohol cont.: 12.5% by vol. |
| Winemaker: | Lorenzo Gatti, Enzo Balzarini, Nicolò Balzarini |