



EMPSON & CO.
Experience Italy in a Wine glass



Franciacorta Satèn Brut DOCG

Elegant, creamy, fine and delicate are the descriptors that come to mind for this perfectly crafted Satèn, made with Chardonnay grapes from twenty different vineyards in Franciacorta. Satèn essentially means the pressure in the bottle has to be less than five bar, producing a satin-like softness. The wine ages on its lees for thirty-six months. Distinct aromas of pastries and sugar-coated almonds on the nose; great finesse, a silky texture, and a long finish.

Wine exported to: USA, Poland

Most recent awards

WINE ENTHUSIAST: 91

VINOUS: 90

INTERNATIONAL WINE CELLAR: 90

DECANTER: 93



Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-10 days
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel, for 9 months
Aging in bottle:	36 months on lees
Closure:	Natural Cork



Vineyard

Organic:	Vineyards
Vineyard name:	A blend of 25 different vineyards
Vineyard location:	Adro , Erbusco and Passirano Franciacorta, Lombardy
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	251 meters (820 feet) above sea level
Vine density:	5,000 plants per hectare

Yield:	Max 1.5-2 kg per vine
Exposure:	Various
Age of vines:	25 years
Time of harvest:	Mid-August
First vintage of this wine:	1996
Total yearly production (in bottles):	45,000, plus 5,000 magnums



Tasting Notes and Food Pairings

Tasting notes:	Brilliant yellow, fine, lingering perlage, great finesse and silky texture; distinct aromas of warm pastries and sugarcoated almonds; a very long, pleasing finish.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Pairs wonderfully with fish and pasta.
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.; dry extract: 27 g/l; total acidity: 7.1 g/l; residual sugar: 6 g/l
Winemaker:	Roberto, Laura and Matteo Gatti