



CASTELLO BONOMI
FRANCIACORTA



FRANCIACORTA SATÈN DOCG MILLESIMATO 2020

THE VINEYARD

Blanc de Blanc from Castello Bonomi, Franciacorta Brut Satèn is a pure Chardonnay.

The 2020 vintage was characterized by regular budding and a lightly rainy spring. A cool and rainy June followed by a dry and breezy July allowed the grapes to arrive at harvest in perfect ripeness with high quality potential.

THE CELLAR

After soft pressing to extract only the free-run juice, a portion of the Chardonnay ferments in temperature-controlled steel tanks for about 8 months, the second portion ferments in small oak barrels. The two wines, after aging, are expertly blended. During tirage, a restrained addition of the syrup for frothing reduces the development of pressure. This is followed by aging on the lees for more than 30 months, which determines the vintage.

IN TASTING

Franciacorta Satèn is distinguished by its bright, illuminated straw color. It comes fine to the nose and the main markers are floral. Also pleasant are the light notes of toastiness that emerge and create an aromatic framework of high complexity. A wine with a good tartaric acid emerges at the tasting level, supported by an important structure.

PLUS

Blanc de Blanc, made only from Chardonnay grapes, surprises for its fine and elegant perlage.

PAIRINGS

Ideal as an aperitif, it is also recommended as an all-meal Franciacorta, perfect for marrying seafood menus. Excellent paired with an amberjack sashimi, marinated in citrus.

Taste at 6-8 °C

Technical information

- Bottle size: 0.75 l
- 12.5% Alc. Vol.
- Sulphite content: 83 mg / l
- Sugars: 5 gr / l
- Acidity: 8.8
- PH: 3.00
- Vineyard Name: Villino sul monte
- Location: Franciacorta - Coccaglio
- Planting Distances: 2 x 0.80 m
- Planting year: 2000 - 2001 - 2004 - 2006 - 2007
- Hectares: 4
- Density: 5 500
- Yield: 100 q / Ha

