



**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.

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**Wine exported to:** Canada, Japan, Australia, Austria

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

100% Chardonnay

Fermentation container:

Stainless steel and wood barrels

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



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

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

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