



**CASTELLO BONOMI**  
FRANCIACORTA



## FRANCIACORTA SATÈN DOCG MILLESIMATO 2016

### IN VINEYARD

Blanc de blanc by Castello Bonomi, Franciacorta Brut Satèn is a 100% Chardonnay.

The 2016 vintage was characterized by favorable climatic conditions with rains during May and June. August was characterized by thermal excursions that caused a slowdown in maturation.

The base wine was excellent in quality, with an interesting complexity and surprising aromatic intensity. Important structure and acidity are perfect characteristics for wines with a long ageing potential on the yeasts.

### IN CELLAR

The grapes are gently pressed, to extract only the best must, part of the chardonnay ferments in steel tanks for about 8 months and another part in small oak barrels. The two wines, after refining, are mixed. In the "tirage" phase a small portion of syrup is added for the second fermentation, this reduces the development of the pressure. The refining in bottle lasts 50 months before the disgorging.

### IN TASTING

Bright straw yellow, illuminated by fine and persistent perlage. Bouquet is focused on field flowers, chamomile, Fuji apple and yellow plum. Hints of aromatic herbs, marjoram and fresh almond. Creamy and elegant sip, a good balance between the fresh taste and the rich structure. Persistent final, with scents of nut and citrus fruit.

### PLUS

The Satèn most delicate Brut of Castello Bonomi, thanks to the characteristic 100% Chardonnay grapes and the lower pressure, as for the procedural guideline. It also confirms the characteristics of its terroir: minerality and complexity make it star of the category.

### PAIRINGS

Ideal as an aperitif, it is recommended as Franciacorta throughout the meal matching with fish menu.

Recommended with fish as scallops or scampi with citrus aroma. Perfect also with first courses as monkfish ravioli or risotto with queen scallops.

Taste at 6-8 °C

### Technical information

- Bottle Size: 0,75 l – 1,5l
- 12.5% Alc. Vol.
- Sulphites content: 67 mg/l (-75 % legal limit)
- Sugar: 6 gr/l
- Acidity: 8.06
- PH: 3.05
- Vineyard Name: Vigneto sul monte
- Location: Franciacorta - Coccaglio
- Planting distance: 2.00 x 0,80 m
- Planting year: 2000 – 2001- 2004 – 2006 - 2007
- Hectares: 4
- Vine density: 5500
- Yield per hectare: 100 q/ha