

## Essence Satèn 2021



### Designation

Franciacorta Brut Satèn Vintage

Grapes Chardonnay 100%

Vintage 2021

Tirage May, 2022

### Harvest

The winter of 2021 in Franciacorta was relatively mild and dry, with higher-than-average temperatures and not much rain. Spring was fairly average with well-distributed rainfall that facilitated optimal plant development. Summer was warm without the heat being excessive, ensuring a good temperature range between day and night, providing ideal conditions for balanced grape ripening.

The grapes were harvested between the second week of August and the first week of September, and were healthy and in excellent condition.

They had reached a level of ripening with low acidity and pH levels, factors which are essential for retaining the typical freshness of Franciacorta.

The grapes were picked by hand and placed in 20-kg crates, and crushed using a vertical press for maximum retention of the fruit's fragrance.

Wines from the 2021 harvest have remarkable elegance and verticality, and these characteristics evolve over time into greater complexity and freshness.

### Vinification

Essence Satèn 2021 is the result of careful grape selection, prioritising lots which best express the varietal aromas of Chardonnay.

The winemaking approach aims to preserve optimal grape ripening to obtain fresher base wines with less alcohol, in which the fruit is the true protagonist.

Only the premium press fractions are used from the initial pressing operations, with a maximum yield of 30%. Ethanol fermentation takes place in steel containers, followed by resting on the fine lees at low temperature for 9 months.

The aim is to bestow the wine with the sophistication and elegance typical of Satèn Franciacorta, thanks to resting on the lees for at least 30 months and at a slightly more contained dose. The result is a harmonious, balanced Satèn with an enveloping body and a creamy smoothness.



Maturation Sur Lie

minimum 30 months

Alcohol content

12,5% vol

Residual sugar

4,5 g/l

Style

Brut

Total acidity

7,10 g/l

pH

3,10

Sizes available

0,75 L | 1,5 L | 3 L | 6 L