







# ESSENCE SATÈN 2019

FRANCIACORTA BRUT SATÈN VINTAGE

Vintage: a year of peculiar for its high temperatures during summer, that led the vines to be particularly fruitful, followed by the harvest of perfectly matured Chardonnay grapes.

-  **COLOUR**  
Straw yellow with highlights veering towards gold reflections
-  **BOUQUET**  
Intense and harmonious, with notes of fruit and hints of tropical fruit
-  **PALATE**  
Enveloping in its nuances, elegant and persistent structure, hazelnuts in the aftertaste
-  **PERLAGE**  
Fine and persistent, soft, delicate and creamy mousse
-  **FOOD PAIRING**  
It is an excellent accompaniment to delicate hors d'oeuvres of fish and shellfish and perfect as an aperitif
-  **SERVING TEMPERATURE**  
7° - 8° C



**TYPE OF SOIL**  
Calcareous-clayey

**TYPE OF GRAPES**  
100% Chardonnay

**YIELD PER HECTARE**  
100 quintals per hectare, with a yield maximum allowed in must of 65%

**VINTAGE**  
2019

**HARVEST**  
Between mid-August and early September when the grapes have reached the correct sugar ripeness, but still have a considerable acidity and freshness

**AGEING ON LEES**  
Date of tirage: 6th of May 2019  
First Disgorgement: 28th January 2021

ALCOHOL	TOTAL DRY EXTRACT	RESIDUAL SUGAR	Ph	TOTAL ACIDITY	PRESSURE
13 % Vol.	22,7 gr./lt.	5,4 gr./lt.	3,44	5,4 gr./lt.	4,8 atmospheres