

Castel Faglia Franciacorta D.O.C.G. Satèn Brut Blanc de Blancs

Castel Faglia Franciacorta Satèn Blanc de Blancs is produced exclusively from chardonnay (100 %)

It has an inviting nose, distinctive and complex with hints of white fruit.

The palate is soft, fine and silky, with aromas of ripe fruit.

Straw yellow in colour with green highlights, a creamy mousse and fine, lingering bubbles.

Terroir

- Calino di Cazzago San Martino, in the heart of the Franciacorta area, between Borgonato and Erbusco.
- Rocky hillside vineyards on morainic soils of recent origin.

Vinification

- Early harvest from mid August
- Hand picked into crates
- The grapes are soft pressed
- Only the best cuvées are used

Fermentation

- Primary fermentation in stainless steel vats
- Secondary bottle fermentation (classic method)
- Matured for 24 months minimum

Serve at 4-6 °C

12,5% vol. - 0,75 l.

Mushroom cork

