



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG SATÈN

MILLESIMATO 2019

Appearing an intense gold, Satèn initially releases generously- forward fruit of mandarin and candied ginger, only to quickly summon up a majestic personality deep with scents of butter caramels and macadamias, shot through with a shimmering vein of tropical fruit. With a depth not unlike that of a well of crystalline water, the palate nevertheless boasts an elegant audacity perfectly expressive of chardonnay's genius for evolving, with a perduring earthy minerality cosseted and smoothed by sun-blest summer fruit. Creamy and beguiling, it continues its protean evolution in the flute, in a duet of petit fours and light-footed crystallised fruit, all in an atmosphere of radiant, vivacious joy.

VINEYARD LOCATION AND EXPOSURE: In our estate vineyards with east-southeast exposure.

SOIL PROFILE: Flat and rolling land in morainic deposit, of medium fertility, loose, with good texture to medium-depth.

TRAINING SYSTEM: Guyot.

YIELD PER HECTARE: 80 quintals of grapes/hectare = 52 hectolitres/hectare

HARVEST: Hand picked from 20 to 30 August.

VINIFICATION: White-wine process, utilisation of membrane press, with separation of 1st and 2nd pressings. After 12 hours of static settling at 15°C, inoculation with cultured yeasts and cool-temperature fermentation in steel, and in small barrels. Partial malolactic fermentation, and racking before assemblage of the Cuvée. In spring the liqueur de tirage is added, the bottle receives crown cap, and is laid down to develop effervescence.

MATURATION, AGEING: The tiered-up bottles remain in our cellars for at least 36 months before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rests in the bottle a further three months before release.

ALCOHOL: 12,5% vol.

COMPONENT GRAPE VARIETIES: Chardonnay.

YEAR FIRST PRODUCED: 1996.

0,75L 29.960

1,5L 1.000

3,0L 100

