



UNITED CELLARS

ITALY



LO SPARVIERE
FRANCIACORTA

Franciacorta SATÈN

Vineyard

Our Satèn is the crispest wine we produce, since it is made entirely from Chardonnay grapes from our youngest vineyards. This fruit gives our Blanc des Blancs an intensely floral bouquet and sensory qualities typical of the finest Chardonnays, which combine with Satèn's classic creamy texture to create a palate that is full-volumed and velvet-smooth. Annual production around 20,000 bottles, with a sur lie maturation for a minimum of 24 months.

Production

Quality selection of grapes in vineyard, hand-picked in small boxes. The harvest is the third decade in August. After a gentle pressing of the whole clusters, 80% of the free run must is gravity settled, then fermented at controlled temperatures in steel; the remaining 20% ferments in 5hl-tonneaux and undergoes malolactic there. The wines then mature sur lie until the assemblage of the final blend for 24 months

Tasting Notes

Deep straw yellow with luminous silvery highlights. Long-lingering bead, with particularly small bubbles. The elegance of the floral notes beautifully complements smooth impressions of leavened petits fours. Seductively creamy texture, full-bodied.

Appellation

Franciacorta D.O.C.G.

Location

Monticelli Brusati

Winery Size

25 HA

Winemaker

Francesco Polastri

Varieties

100% Chardonnay

Aging

No Barrel

Age of Vines

25 Years

Elevation

283 m

Soil

Morainic soils

Max Yield

80 q/HA

Alcohol Content

13 %

Production

12000 Bottles

Farming

Sustainable