



UNITED CELLARS

ITALY



LO SPARVIERE  
FRANCIACORTA

## *Lo Sparviere Franciacorta SATEN*

### Vineyards

Our Saten is the crispest wine we produce, since it is made entirely from Chardonnay grapes from our youngest vineyards. This fruit gives our Blanc de Blancs an intensely floral bouquet and sensory qualities typical of the finest Chardonnays, which combine with Saten's classic creamy texture to create a palate that is full-volume 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.

### Accolades

Due Bicchieri - Lo Sparviere Franciacorta Saten - **Gambero Rosso Vini d'Italia Guide 2017**

**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**

3,000 Kg/Ha

**Alcohol Content**

13 %

**Production**

12,000 Bottles

**Farming**

Sustainable