

# FRATUS



## BRUT SATÈN

Franciacorta DOCG

### Grape varieties

Chardonnay (100%) organic production method

### Production technique

In contrast to other Franciacorta wines, this wine is produced by the soft pressing of white grapes only. The must is fermented at a low temperature of between 14 and 16 °C. The addition of a relatively small amount of sugar during the bottling phase (18 g/l rather than 24 g/l) results in a different second fermentation, producing a lower level of pressure in the bottle and thus creating a silkier, creamier wine.

### Organoleptic characteristics

Color: straw-yellow with golden reflections.

Perlage: persistent, fine-grained and abundant.

Bouquet: fresh and delicate, with a pleasant yeasts aroma.

Taste: very intense with yeasts aromas and light toasted and spicy notes.

### Winemaker's recommendations

Serve at a temperature of around 8/10 °C in large glasses made of thin glass. Works well throughout the entire meal, except with dessert. If stored in a suitable place, it can last beyond 36 months.

Rocca delle Macie