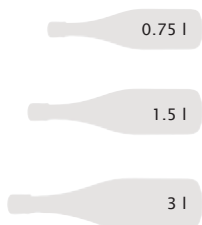




bottle sizes



Franciacorta DOCG Brut Satèn

Alcohol: 12,5 % vol.

Vintage: 2010

Component grape varieties and percentages: Chardonnay

Year first produced: 1996

Average annual production: 43.900 bottles - 1.190 Magnum - 200 Jeroboam

Vineyard location and exposure: In our vineyards facing east-southeast.

Soil profile: Flat and rolling land in moraine deposit, of medium fertility, loose, with good texture to medium-depth.

Training system: Spurred cordon.

Yield per hectare: 80 quintals of grapes/hectare = 52 hectolitres/hectare.

Harvest: Hand picking from 23 to 30 August 2010

Vinification: White-wine process, utilisation of membrane press, with separation of 1st and 2nd pressings. After 12 hours of static settling at 13°C, inoculation with cultured yeasts and cool-temperature fermentation in steel, and in small barrels. Malolactic fermentation, and racking before assemblage of the Cuvée. In March the liqueur de tirage is added, the bottle receives crown cap, and is laid down to develop effervescence.

Maturation, ageing: The stacked bottles rest 36 months in special areas of our 16th-century cellars before a 25-day riddling on specialised racks. They are then disgorged, given the Brut dosage, and the Champagne cork and wire muzzle. Finally, at least one further month of bottle ageing is necessary before our Franciacorta is released.