



SATÈN

Franciacorta Satèn

Vintage 2018

Chardonnay 50% and Pinot Blanc 50%

Production 7.500 bottles

Aging on the lees at least 30 months

Alcohol 12% v/v

Sugar (grape sugar) 3 g/l



The Satèn is produced with grapes coming exclusively from the terraced vineyards of Montorfano, adjacent to the headquarters of the winery and for this reason we like to call it a cru.

Minerality and flavor, hints of ripe fruit, freshness and rich taste make it one of our most particular and exemplary wines of the production method without exogenous sugars.

It is produced only in particular years and in a few thousand bottles. It is the first type of Franciacorta with which the company has started experimenting with the "solouva method".

Arcari + Danesi since 2008 begins to produce Franciacorta with the solouva method (without exogenous sugars). The method is based on a simple concept: the grape is a fruit and as such it must be harvested when it is ripe.

The harvest takes place when the grapes are phenologically ripe then, compared to a classic method where the harvest is forced by man to technological maturity (the grapes are harvested according to the level of acidity and sugar content) that of the solouva method is postponed.

After harvesting, pressing takes place in a soft way, to preserve the acidity of the must as much as possible. In all the phases of vinification - in the primary and secondary fermentation and in the addition of any dosage syrup - self-produced sugar (in the form of frozen must) is used in order to obtain a product that is the natural expression of the fruit, without having to use exogenous sugars (sucrose or mcr)