

SANSEVÉ SATÈN BRUT

Satèn: is a registered name by the "Consorzio della Franciacorta" Union, it corresponds to a production Protocol that requires exclusively the use of white grapes (Chardonnay) at a pressure lower than 4.5 atmospheres, maximum level of sugar of 15 gr/litre and 24 months as minimum maturing of ferments. Thanks to its strong personality, this wine is particularly indicated for the moments of convivial pleasure and it is the reason why it has been called Sansevé: term deriving from the ancient gaelic that means: Cheer!

FEATURES OF THE VINEYARD

PRODUCTION AREA:

Franciacorta Docg, Morainique Hills around the villages of Bornato, Brescia, Cazzago San Martino, Passirano, Adro, Iseo, Rodengo Saiano.

22 cru distributed on 78 hectars of vineyard strategically arranged on all the Franciacorta territory.

GROUND STRUCTURE:

Glacial-Morainique typical in the area of the Monte Rossa hill plus some sandy and clayey soil lands.

USED VINES:

Chardonnay 100%

CUVÉE:

80% of wines obtained by our best cru and 20% of vintage wines.

GROWING SYSTEM:
"Cordon Royat" at 70 cm from the floor guyot.

VINEYARD LAYOUT:

DENSITY OF GROWING:

5.000 trees /ha

AVERAGE LONGLASTING OF VINES:

12 years.

PRODUCTION FEATURES

AVERAGE GRAPE YIELD PER

HECTAR:

Max 9 quintals per hectar.

SELECTION OF GRAPES:

On the vines by manual grape harvesting in boxes.

VINIFICATION:

Soft pressing of grapes selecting their best part for no more than 55% of yield.

FERMENTATION:

Part of it is fermented in steel tubs kept at controlled temperature and part of it in oak barrels.

REFINING IN BOTTLE:

More than 24 months.

PRODUCTION:

Qty. 110.000 bottles capacity: 0.75lt.

SOCIETÀ AGRICOLA MONTE ROSSA SRL Via Monte Rossa, 1 rosso - 25040 Bornato di Cazzago S. Martino (BS) T +39 030 725066/7254614 F +39 030 7750061 info@monterossa.com - www.monterossa.com facebook: Monte Rossa Franciacorta

