Ferghettina Satèn, Franciacorta DOCG (Magnum) 2021

IFE0062021

Azienda Agricola Ferghettina

— Lombardia, Italy

Satèn is Italian for 'satin' - it specifies a blanc de blancs wine, with a creamy style and less vigorous fizz. This from Ferghettina, in magnum, is a fantastic quality example.

Production

The Gatti family manage 120 hectares of vineyards in six localities within the DOC. Grapes for Satèn are selected from older vineyards in just two village areas. The alcoholic fermentation is carried out in stainless steel tank at controlled temperature between 16 and 18 °C with selected yeast. 10% of the base wine finishes alcoholic fermentation in used barriques and matures there for 5 months. Tirage is carried out in spring time of the following year. The wine has 36 months of ageing on the lees. Dosage added is 7 grams/litre (Satèn can only be produced as a Brut style). Satèn also has a lower pressure (less than 4.5 atmospheres) than other Franciacorta wines and this is responsible for its distinctive softness.

Tasting note

Aromas of fresh citrus, with appealing toasty notes. The palate is complex with smoky, flinty notes, a delicious creamy texture, buttery brioche character and a hint of almond and honey. Elegant with a fine mousse and long finish.

Food Match

Pair with grilled fish or poultry dishes - or enjoy with sushi.

ABV:
12.50%

Case/Bottle Size:
3x 150cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Franciacorta DOCG

Winemaker:
Roberto Gatti

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan