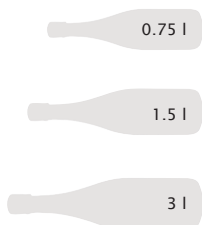




bottle sizes



Franciacorta DOCG Brut Satèn

Alcohol: 13 % vol.

Vintage: 2008

Component grape varieties and percentages: 100 % Chardonnay

Year first produced: 1996

Average annual production: 30,000 bottles; 1000 magnums; 150 Jeroboams

Vineyard location and exposure: In our estate vineyards in the commune of Passirano, at the foot of the Monterotondo and Fantecolo hills, with east-southeast exposure.

Soil profile: Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard names: Larga Cani, Mosnel, Camili, and Tesa.

Training system: Spurred cordon.

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

Harvest: Hand picking into small boxes during the last decade of August 2008.

Vinification: The clusters were gently pressed in a pneumatic press, and the first and second fractions were kept separate. After a 12-hour gravity settling at 13°C, the must was inoculated with cultured yeasts and the wine fermented, part at controlled temperatures in stainless steel, part (40%) in small oak barrels, and then went through malolactic fermentation. The cuvée was assembled in March 2008, the "liqueur de triage" added and the bottles capped; and the bottles were laid down for the prise de mousse.

Maturation, ageing: The tiered-up bottles remained in our 17th-century cellars at least for 30 months before riddling. The sediment was then removed and they were given a Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a minimum of three more months before release.