

CONTI DUCCO
Franciacorta
Velvet Satèn



VELVET di CONTI DUCCO
FRANCIACORTA SATÈN

BRUT PRODOTTO ALL'ORIGINE DALLA SOC. AGR. CONTI DUCCO - PASSIRANO - ITALIA

VITICOLTORI IN FRANCIACORTA

*Sboccatura
Lotto*

PRODOTTO IN ITALIA

BOTTIGLIA	GL 71	GABBIA	FE 40
VEITRO		ALLUMINIO E METALLO	
CAPSULA C/ALLU	80	TAPPO	FOR 51
ALLUMINIO		SUGHERO	
RACCOLTA DIFFERENZIATA			
VERIFICA IL SISTEMA DI RACCOLTA DEL TUO COMUNE			

75 cl e 12% vol

CONTIENE SOLFITTI - CONTAINS SULPHITES - CONTIENT SULFITES - ENTHÄLT SULFITE

The flagship product of Franciacorta, recognized worldwide for its soft and silky mousse... simply irresistible.

Type: Franciacorta DOCG Satèn Brut

Grapes: 100% Chardonnay

Average Yield per Hectare: 70 q.li

Training System: Spur-pruned cordon and Guyot

Winemaking: Soft pressing, fermentation in stainless steel with selected yeasts, enhanced by a brief aging in barriques before the classic bottle refermentation

Average Aging: 30 months in the bottle

Color: Straw yellow

Perlage: Fine and delicate bubbles form a charming necklace.

Aroma: Flowers and white-fleshed fruit with floral notes and a hint of vanilla.

Flavor: Intensely creamy, making it very fine, elegant, and smooth.

Pairings: Ideal as an aperitif, well-suited for delicate fish appetizers and first courses, crudités, or white meats.

Serving Temperature: 6 - 8°C