

Le Marchesine

BRIGANTIA

SATÈN MILLESIMATO

THE GODDESS OF SPRING

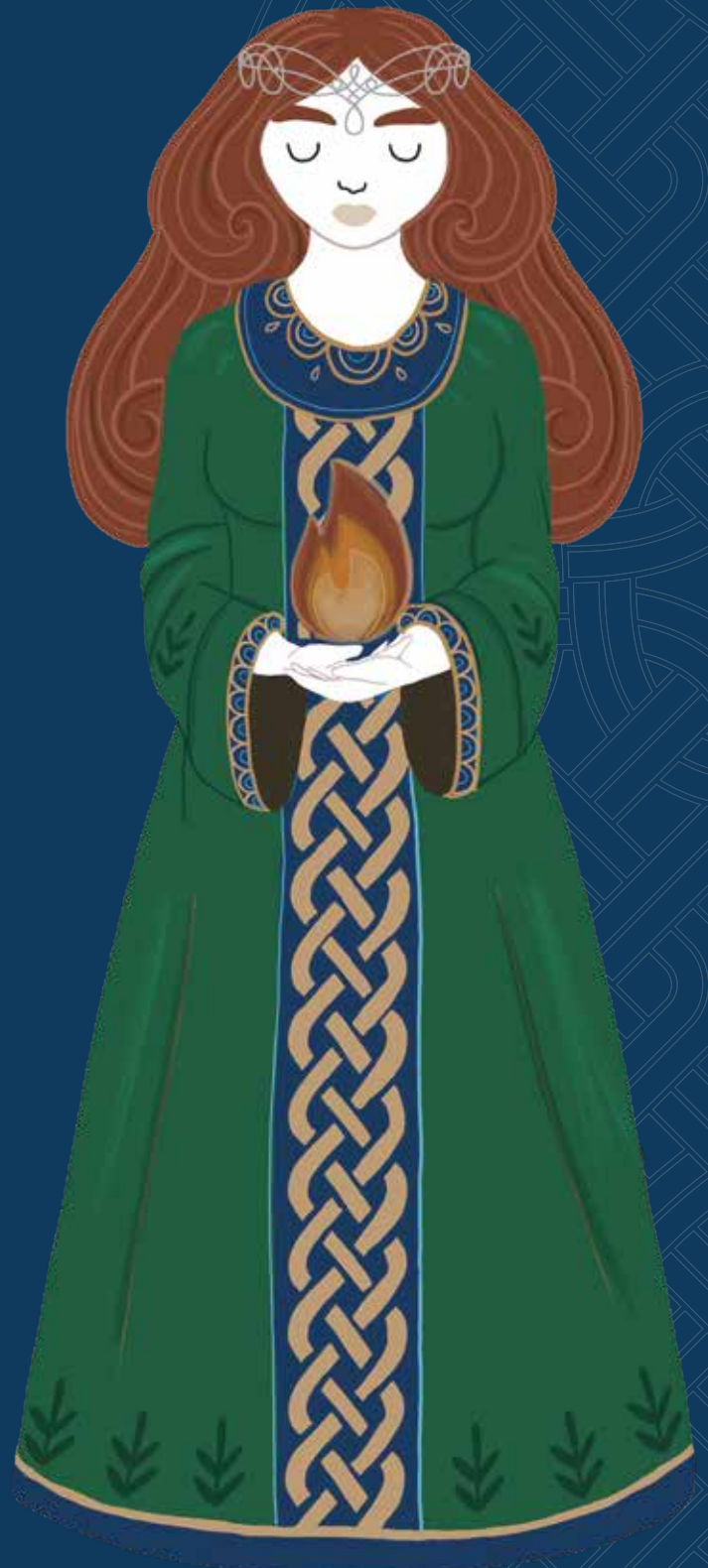
The goddess of spring and fertility, she is depicted with a torch in hand to symbolise warmth and hospitality; these same sensations are embodied in the bubbles of Satèn Le Marchesine, able to give comfort in every glass.

THE CREAMINESS

The color is a beautiful and bright straw-yellow, where gold peeps out, minute fizz, of great continuum.

The aroma is initially bashful, opens gently on vanilla notes, white chocolate, followed by wildflowers, chamomile, then ranges on almond milk and white pepper, closes with hints of chalky and oyster water.

On the palate is creamy, the fizz denotes great wrapping; it has excellent persistence, complete, tasty and rich in nuances of pastry, ripe yellow fruit, sometimes exotic and citrus meringue.





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Residual Sugar: 10 grams/liter

Component grape varieties and percentages:
Chardonnay 100%

Training system: spurred cordon and guyot.

Yield per hectare: 100 quintals of grapes/hectare.

Harvest: hand picking into small boxes max 18 kg each

Vinification: the clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled, the liqueur de tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: minimum 36 months.

Az. Agr. Le Marchesine S.S.

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