



# Franciacorta Satèn Millesimato DOCG 2015

Mosnel

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italy, Lombardia
<b>Producer</b>	Mosnel Camignone di Passirano
<b>Expansion</b>	At least 36 months bottle fermentation
<b>Contents</b>	3 Lt
<b>Vintage</b>	2015
<b>Enjoyment phase</b>	up to 10 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	12 %
<b>Grape varieties</b>	Chardonnay
<b>Article no</b>	13010415

## Comments

An unceasing striving for quality in harmony with nature. The Chardonnay grapes used for the Franciacorta Satèn Millesimato DOCG are grown in estate vineyards, facing east-southeast. Flat and slightly rolling area in the morainic area, with loose, medium-fertile soils and medium-deep pebble admixture.

## Pairing

It is ideal as an aperitif, with oysters, caviar, salmon or all fish starters, mild cheese, fine antipasti or simply to enjoy on its own.

## Tasting notes

Intensely golden, it releases at first an accessible fruitiness reminiscent of mandarin and candied ginger, but a majestic personality immediately appears, with a wealth of butterscotch and macadamia nut aromas chasing a fleeting but vibrant exotic

fruitiness. The sip resounds as deep as a well of crystal-clear water, it has an elegant boldness that expresses the classic evolutionary character of chardonnay in the persistence of a rocky minerality, but without austere traits because it is sustained by the summery, sunny fruit. Creamy and enveloping, it continues to mutate in the glass in digressions between dry pastries and light candied fruits, yet with a joyful luminous freshness.