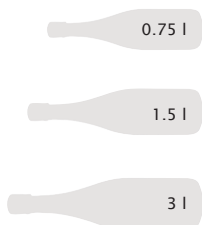




bottle sizes



Franciacorta DOCG Brut Satèn

Alcohol: 13 % vol.

Vintage: 2006

Component grape varieties and percentages: 100 % Chardonnay

Year first produced: 1996

Average annual production: 25,000 bottles; 500 magnums; 90 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, between the last week in August and the first week in September 2006.

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 2007, the liqueur di tirage 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 for 36 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.