



# MIRABELLA

FRANCIACORTA



## SATÈN MILLESIMATO FRANCIACORTA BRUT DOCG

**Grapes:** 100% Chardonnay

**Vineyard:** The grapes are grown exclusively in the Mirabella vineyard, in the towns of Passirano and Paderno Franciacorta

**Soils:** Fluvioglacial and deep moraines

**Vineyard layout:** Sylvoz at 3,000 vines/ha. and Guyot at 5,000 vines/ha

**Average vine age:** 28 years

**Vineyard yield:** Not exceeding 90 q/ha

**Harvest:** Manual selection of only healthy, perfectly ripe clusters, picked into small, aerated crates

**Harvest period:** First half of August, beginning with Pinot Blanc and concluding with Chardonnay

**Vinification:** The grapes are pressed, and the must is limited to 55%. This free-run must is fermented with cultured yeasts at a controlled temperature of 16-18°C, 85% in concrete vats and 15% in used oak barrels

**Reserve wine:** Only wine of the current vintage is used.

**Tirage:** In spring following harvest

**Maturation:** Minimum 36 months sur lie in the bottle, then a further 3 months following disgorging

**Dosage:** Brut style, with residual sugar not exceeding 7 gr/l

**Appearance:** Straw yellow with golden highlights

**Bouquet:** Elegant and intense, with fragrant notes of honey, banana, and bread yeast enriched with subtle hints of vanilla

**Palate:** Dense, velvety mousse and slight residual sugar conjure up the softness of silk. Pleasurable touch of bitterishness and unexpected aromas on a lengthy finish

ENCIRCLES THE PALATE AND AMAZES WITH A COMPLEX DANCE  
OF CONTRASTING SCENTS, WHERE SILKY BLOSSOMS, HONEY,  
AND TROPICAL FRUIT DUET WITH A TANGY, VIVACIOUS PUNGENCY