



CAVALLERI

Franciacorta

FRANCIACORTA SATÈN 2015



Summer 2015 was not easy in the vineyard.

Hot days, accompanied by periods of drought, accelerated the ripening of the grapes and made the interpretation of the harvest complex.

In these conditions we have the possibility to evaluate our vine cultivation model.

The not excessive vigor, the well developed root system in depth, the presence in the soil of humus and organic substance, which retain moisture, allow us to reach, even in the most complicated situations, a well balanced maturity, however accelerated.

This Satèn 2015 turns out to be well balanced, surely more on fineness and elegance than on the great structure.

Soft and well sized, it best expresses the personality of our high hill vineyards in Erbusco.

FIRST YEAR OF PRODUCTION

1990

NUMBER OF BOTTLES PRODUCED

13.280 (0,75 lt)

GRAPE VARIETY

Chardonnay

VINTAGE PERIOD

August 10-20

AVERAGE VINEYARD PRODUCTION

7000 kg/hectare

VINIFICATION YEALD

50% (50 lt of wine from 100kg of grapes)

CUVÉE

Chardonnay (100%) from vintage 2015; fermentation and aging in stainless steel (75%), large oak barrels (20%) and old barriques (5%).

TIRAGE

March 2016

YEAST AGING

3 years

REMUAGE

4 weeks, handmade

DEGORGEMENT

January 2019

ANALYTICAL DATA

ALCOHOL

12,5% vol

DOSAGE

2,5 gr/l

TOTAL ACIDITY

6,3 g/l

PH

3,08

TOTAL SULFUR DIOXIDE

51 mg/l

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