

MONOGRAM

FRANCIACORTA

Cuvée Monogram Franciacorta D.O.C.G. Satèn Brut

Monogram Satèn is Castel Faglia's prestige cuvée obtained from the best parcels of the estate's terraced vineyards, which boast an ideal aspect. Produced exclusively from chardonnay (100%).

The fragrance develops an intensity of aromas and rich complex of white flowers and ripe fruit

The taste is soft, elegant and creamy due to the lower amount of dissolved carbon dioxide.

The color is straw yellow, with lingering bubbles and fine perlage.

Production area

- Calino di Cazzago San Martino, in the heart of the Franciacorta area, between Borgonato and Erbusco

Terroir

- Rocky hillside vineyards on morainic soils of recent origin
- The stony soil reflects heat during the day so that the grapes mature faster
- High cordon-trained vines and a vine density of 4,800 vines per hectare
- Spur pruning
- Cover cropping between vines for natural hands-off management of soil and microflora
- Integrated pest management to reduce the use of synthetic products

Vinification

- Hand picked into crates
- The grapes are soft pressed
- First-pressing must
- Early harvest (mid August)

Fermentation

- Primary fermentation 80% in stainless steel vats and 20 % in small oak casks
- Secondary bottle fermentation (classic method)
- Matured for 24 months minimum

Serving suggestions

- Serve at 4-6 °C.

