

Monzio Compagnoni Franciacorta Saten Brut Millesimato

Azienda Agricola Monzio Compagnoni

Italy - Lombardia - Franciacorta

Color: very deep golden yellow, often, with very abundant froth and persistent perlage of great finesse.

Scent: it has a rich spectrum of scents, it is enveloping and almost greasy without any cloyingness; there are sensations of vanilla, biscuit, licorice, anise.

Taste: in perfect correspondence with the nose, even the taste is full, rich, generous, juicy; all well balanced by an acid base that allows the sweet sensations (of ripe fruit) to express themselves without tiring the palate

The name "Saten" means Silk.

The name "Franciacorta" comes from a phrase in the 1100-1200's for tax exempt. The phrase is "Franzacurta"....referring to tax exempt status of some local towns in Lombardy, Italy. Franciacorta became a DOC in 1967 and was granted the DOCG status in 1995. There are 2000+ hectares (5,400 acres) total for the appellation with over 100 producers. Total production for the DOCG is around 550,000 cases.

Specifications

Appellation	Franciacorta
Varietals	100% Chardonnay
Vinification	The wine is made using the traditional method of production, same as Crémant and Champagne (The second fermentation takes place in the bottle).
Production	1,667 (9-liter cases)
Pairings	Ideal with tasty dishes such as grilled blue fish or smoked salmon.



Codes, Weights and Measures

UPC	7 84585 02914 3
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	10784585029140
Case Weight	23
Cases/Pallet	80
Layers/Pallet	10
SRP	\$ 57.99 USD 750mL Bottle

Reviews and News

2018 Monzio Compagnoni Franciacorta Saten Brut - 93 PTS - GOLD - BTI