



BARONE PIZZINI
FRANCIACORTA 1870



Saten Franciacorta DOCG

PRODUCER'S STORY

Founded in 1870 by Pizzini noble family, Barone Pizzini is one of the oldest wineries in Franciacorta and was the first estate in the appellation to produce a Franciacorta- adopting organic viticulture method.

WHAT HAPPED IN 2016?

May and June were the rainiest months in the last ten years, and proved key in favoring the development of downy mildew on both leaves and bunches. As a direct consequence, losses occurred in grape production, sometimes substantial.

Luckily enough, this fungal pathogen has an impact on volumes, but not on the final quality of the grapes. From veraison on, differences between early-ripening and late-ripening – and colder – areas became markedly more visible than usual, thus causing an extension of the harvest period. A welcome development – the month of August was fortunately relatively cool, and ripening was largely slowed down, with, in addition, the beneficial effect of wide day-night temperature differentials, particularly in the second half of the month.

Thanks to these favorable weather conditions, the quality of the base wines ranged between good and excellent, alongside surprising complexity and aromatic intensity. Rich structure and strong acidity – including malic acidity – are an indication of medium-long to very long cellaring on the lees.

WHAT DOES IT TASTE LIKE?

Only the best Chardonnay grapes are used in this Satèn to achieve its silky and smooth character while leaving room for citrus notes and lingering minerality. It is a highly original wine in its category.

WHAT TO DRINK IT WITH?

This wine matches all courses, from appetizers to white meats and cheeses.

WHAT'S IN IT?

VINTAGE	2016
GRAPE VARIETY	100% Chardonnay
REGION	Franciacorta
WINEMAKER	Silvano Brescianini
ALCOHOL (ABV)	12%
STYLE	Sparkling wine
FARMING	Organic
AWARD	Sparkle 5 sfere, Vini d'Italia Vino d'eccellenza

