





CorteBianca Satén

Vintage 2011

Color

Light yellow with a slight greenish gradation.

Perlage

Fine, continuous and consistent. Compact and fine foam.

Flavor

Of fruits (ananas, banana, pear, apricot) slightly unripe, with a subtle vegetable vein (freshly cut grass, mint, parsley), white flowers (agrumes, magnolia, acacia), of brioche bread slightly vanilled, nut's cream, and with a very light honey flavour.

Taste

Highly consistent and harmonious, with a fresh acid vein that marries perfectly with the wine's structure, tasty and highly refined. Very pleasant aftertaste, with notes of fresh and dried sweet fruit, and honey.

Matching suggestions

Oysters, shellfish, lake and river fish (pike, sturgeon), both grilled and baked in the oven, goose salami and rabbit.

Vintage	2011
Grapes	100% Chardonnay
Winemaking	Gentle pressing, fermentation in temperature - controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	62 months on lees
Alcohol	12,5%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hecatre	80 quintals



