



BARONE PIZZINI
FRANCIACORTA 1870



PRODUCER PROFILE

Estate owned by: Società Agricola per Azioni
Winemaker: Silvano Brescianini
Total acreage under vine: 118
Estate founded: 1870
Winery production: 65,000 Bottles
Region: Lombardia
Country: Italy

Barone Pizzini Satèn 2013

WINE DESCRIPTION

Barone Pizzini was founded in 1870 by the noble family of the same name. It is one of the oldest wineries in Franciacorta, and was the first winery in the region to promote biodiversity and natural farming methods. This choice was made in the mid-nineties because it was considered an essential condition to have “live” vines, which give healthy grapes to make high-quality wines that are a complete expression of the terroir.

Barone Pizzini’s Satèn is made exclusively of the best Chardonnay grapes from six vineyards: Prada, Roncaglia, Roccolo, Clogna, Carabioli and Ronchi. Soils here are morainic with glacial deposits sitting at 200-280 meters above sea level. Even ripening and high natural acidity are key in this selection of grapes to achieve distinct Satèn style: elegance, freshness of aroma, and finesse of perlage.

After an August harvest, Chardonnay is gently pressed and fermented in temperature controlled stainless steel tanks and barrels. It is aged for six months in stainless steel tanks and barriques, followed by 30 to 40 months in bottle on the natural yeasts until disgorgement and a dosage mixture of 2-3g/l of organic sugar is added.

TASTING NOTES

Satèn is the apex of white grapes in Franciacorta. Gentle pressing is a time-honored technique for the style to achieve ideal freshness and finesse. Additionally, DOCG rules in Franciacorta state that Satèn cannot exceed five atmospheres of pressure, creating the signature silky texture. Moraine soils favors white varieties, delivering complex aromas and minerality.

FOOD PAIRING

Satèn offers a range of textural play at the table. The polished yet defined fruit flavors stand up to the textures and bold flavors of smoked fish, such as salmon. The velvety, melts-in-your-mouth nature of carpaccio matches the silky mouth feel of Satèn.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Franciacorta DOCG
Vineyard name:	Prada, Roncaglia, Roccolo, Clogna, Carabioli, Ronchi
Vineyard size:	118
Soil composition:	Moreinic enriched with glacial deposits
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	2000
Yield/acre:	3.4 tons
Exposure:	Various
Year vineyard planted:	1992
Harvest time:	Middle of August
First vintage of this wine:	1995
Bottles produced of this wine:	65,000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	59 °F
Type of aging container:	Barriques
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	30 to 40 months

