



TERRE D'AENÒR

GRADI DI STILE



Franciacorta Satèn Ricciolina

SOFT AND CAREFREE

GRAPES

100% Chardonnay.

COLOUR

Beautiful and bright straw-yellow, very fine and lingering bead.

BOUQUET

A quietly whispering, elegant and refined aroma that creates curiosity and fascination. Initial aromas of hawthorn, elderflowers and acacia honey, followed by nectarines, fresh almonds and notes of balsamic with eucalyptus and lemongrass.

TASTE

A classic soft and rounded Satèn with a lasting solid base of freshness which continues to stimulate your taste buds. Finally it leaves a taste of dried fruits, mineral notes and white flowers. The minimum serving temperature should be from 6-8°C, however this wine shows no fear of slightly warmer surroundings, as the wine can be enjoyed at slightly higher temperatures which actually increase its complex nature.

PAIRINGS

This wine has an easy relationship with many different types of food, making it perfect for every occasion. Fried seafood mix of fish and shellfish, with vegetables and spicy or sweet and sour sauce exalts its refreshing and enveloping character. Older and more mature vintages are perfect for wellstructured, hearty tasting first courses of pasta and risotto.

MATURING POTENTIAL

3-4 years.

OPTIMUM CONSERVATION PERIOD

7-8 years.

ALCOHOLIC LEVEL

12.5% Vol.

SUGAR LEVEL

6.5 g/L.

SULPHATES

< 55 mg/L.

YEASTING PERIOD

More than 24 months.



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terredaenor.com