

MICHELE SATTA

Michè

Sparkling wine obtained by the ancestral method.

Grapes that in the past were thinned out after mid-August are instead harvested to produce a wine that is extremely enjoyable in its simplicity.

Grape varieties

Sangiovese 100%

Harvest period

Third week of August

Vineyards

Up to 10 years

Vinification

The grapes are harvested by hand and pressed in whole bunches.

After static decantation at 5 degrees for a few days, the wine is decanted and inoculated for fermentation in steel vats. Fermentation is interrupted with a few grams of residual sugar to allow re-fermentation in the bottle. The wine, corked at the crown, is not disgorged. If there was residue on the bottom it would be quite natural

Fining

6 months' bottle-ageing before release for sale



www.michelesatta.com