Montina’s Franciacorta Satèn

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The proximity to Lake Iseo, which serves as a natural amphitheater for Montina, has always provided this historic Franciacorta company with a microclimate particularly suited for cultivating vines, such as the Chardonnay used in the Franciacorta Satèn we tasted today.

Montina is one of the most emblematic wineries of this denomination: for almost 40 years, the winery has been evolving both in terms of consistent quality research and today stands as a true beacon of Franciacorta.

This Satèn is emblematic for the winery, a true cornerstone that, over the years, has managed to maintain or even enhance its taste profile.

The bubbles are so silky that this Franciacorta develops in the glass a perlage of remarkable finesse, surrounded by an

almost luminous golden hue that is best appreciated in a large, accommodating glass.

On the nose, it is expansive with aromas of fresh fruit and toasted fruit notes. There is a pleasant tropical harmony and refined citric spiciness in a finish that evokes the art of baking. On the palate, it is full and well-balanced in structure, with a robust body that exudes charming elegance, marked by good acidity and equally harmonious savoriness.

This sparkling wine pairs well with baked vegetable pastas, fish in salt crust, and seafood crespelle, not to mention its strong ties to the world of aperitifs.

Company Profile

Montina is located in Monticelli Brusati, in the province of Brescia, just a few steps from Lake Iseo, the northern crown of Franciacorta. Here, the extraordinary microclimate created by the morphological features of the territory provides an ideal habitat for the maturation and growth of vines and olive trees. In 1982, staying true to the family's winemaking tradition, three of the Bozza brothers – Vittorio, Gian Carlo, and Alberto – purchased the Estate, built in 1620 by Benedetto Montini, an ancestor of Pope Paul VI. Between 1986 and 2007, an 8,000 m^2 cellar was carved into the hillside, which today matures an average of 400,000 bottles per year and preserves the ancient art of gentle pressing using the "Torchio Verticale Marmonier." Within the Estate, Montina also hosts a Wine Shop for direct sales, Villa Baiana with its Conference Center, and the first Contemporary Art Gallery in Franciacorta.

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