



MURATORI

FRANCIACORTA



MURATORI SETTICLAVIO 2023

DENOMINATION: I.G.T. Sebino

GRAPE VARIETY: Chardonnay 100%

VINEYARDS OF ORIGIN: 1 Chardonnay vineyard, average age of 24 years, located in Adro

TRAINING SYSTEM: Partly pruned espalier at spurred cordon and partly guyot

HARVEST TIME: First ten days of September

BOTTLING: August 2024

TYPE OF SOIL: UV4 Deep morainic

VINE DENSITY: 5.000 / ha

NUMBERED BOTTLES: 2.065

AVAILABLE IN BOTTLES: 0,75 Lt

VINTAGE 2023: The winter had a regular pattern, during the spring there was heavy rain and lower than average temperatures. The **careful** and timely **management** allowed the selection of only the finest grapes, chosen plant by plant, to reach ideal ripeness and remain in excellent health.

VINIFICATION: The grapes were hand-picked into small crates and immediately transferred to the cellar's cold storage room to stabilize their temperature before crushing.

The free-run must alone began **fermentation in steel** at a temperature of 14 C°, and was then **transferred to French oak barriques** where it was aged for **9 months**.

WINE: Straw yellow colour with greenish reflections. The nose is frank, **direct** with initial notes of white peach, then citrus sensations that combine with the sweet and vanilla ones of wood.

On the palate it is **fresh** but at the same time with a **weighty structure**.

Offering a **salty** character supported by **vibrant acidity**.