Satèn Millesimato 2007

Denomination
Franciacorta.

Grape varieties
Chardonnay 80%, Pinot Bianco 20%.
From 14 vineyards.

Average vineyard age
31 years.

Harvest period
First week of August 2007.

Average yield per hectare
8,400 kilos / 3,700 liters.

Grape components
Chardonnay: Sugars 192 grams/liter; pH 3.15;
Total acidity 7.20 grams/liter.
Pinot Bianco: Sugars 186 grams/liter; pH 3.00;
Total acidity 7.70 grams/liter.

Vinification
Ca' del Bosco's vintage Franciacortas are made from the finest grapes selected from the winery's "historic" vineyards, all of them over 31 years old. The base wines are created exclusively through the alcoholic fermentation of first-portion must (45% of grape weight) conducted in temperature-controlled stainless steel vats and, for some batches, in small oak barrels. After the wine is left for at least 7 months to refine and clear, each individual cuvée is created. The Satèn Millesimato cuvée is the result of a skillful blend of base wines made from Chardonnay (80%) and Pinot Bianco (20%); Pinot Nero is excluded. From this blend comes the most harmonious, elegant and above all creamiest and mellowest Franciacorta, thanks to a lesser amount of dissolved carbon dioxide due to less sugar added in tirage (20 g/l rather than 24 g/l). Long bottle aging in underground cellars at a constant temperature of 12°C, further enhances its harmonious delicacy.

Tirage
April 09, 2008.

Bottle fermentation on yeasts
4 years.

Dosage at dégorgement
7.5 milliliters of liqueur per bottle.

Data at dégorgement
Alcohol 12.5% Vol.; pH 3.05; Total acidity 6.00 grams/liter;
Volatile acidity 0.29 gram/liter.