



Satèn Millesimato 1995

Grapes

Chardonnay 60% Pinot Bianco 40%.

Harvest period

9th and 10th September 1995 with a meticulous selection of grape bunches before crush began.

Average yield per acre

6,000 kg (2.65 tons/acre); 39 hl (413 gallons/acre).

Grapes componenets

Sugar: Chardonnay 19.30% (20.23 °brix); - Pinot Bianco 18.40% (19.49 °brix). Total acidity (grams tartaric acid per 100 ml): Chardonnay 0.77 - Pinot Bianco 7.80. pH: Chardonnay 3.16 - Pinot Bianco 3.10.

Vinification

The base wines, after first fermentation, mature for 7 months in stainless steel vats that are temperature controlled, until the preparation of the cuvée. The cuvée Ca'del Bosco is the result of a knowledgeable blend of base wines. The quantity of sugar dosage added at tirage is minimum to produce a reduced pressure. The development occurs in bottles which are kept in cellars at controlled temperature of 53°F (12°C).

Bottling

17h April 1996.

Lenght yeast

For a minimum of 36 months prior to degorgement.

Degorgement

It is made in small quantities, per the client's request.

Dosage liqueur

12.5 ml for a bottle, it is composed solely of mature white wines in oak barrels and with a minimum quantity of sugar.

Analytical data at degorgement

Alcohol: 12,5% by vol.; Volatile acidity (grams acetic acid per 100 ml): 0.032%; Total acidity (grams tartaric acid per 100 ml): 0,626%; pH: 3.04.

