



## Satèn Millesimato 1996

### Grapes

Chardonnay 70% - Pinot Bianco 30%.

### Harvest period

8th and 9th September 1996 with a meticulous selection of grape bunches before crush began.

### Average yield per acre

2.78 tons/acre; - 39 hl 434 gallons/acre.

### Grapes components

Sugar: Chardonnay 20.69 °brix - Pinot Bianco 20.52 °brix  
Total acidity (grams tartaric acid per 100 ml): Chardonnay 0.760 – Pinot Bianco - pH: Chardonnay 3.1 - Pinot Bianco 3.12.

### 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

15h April 1997.

### Length on the yeast

For a minimum of 40 months prior to degorgement.

### Degorgement

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

### Dosage

10 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): 0.034; Total acidity (grams tartaric acid per 100 ml): 0.663; pH: 3.04.

### Description

Light straw colour with golden reflex. The foam is plentiful and the perlage is very intense, fine and persistent. On the nose it is fine and elegant, with notes of fresh and ripe fruits, apple and grapefruit in particular, blended armoniously with the characteristic yeasty note. On the palate it is dry, but not extremely dry, it has a nice and fine consistency. Smoothness matches acidity perfectly. The exaltation of carbon dioxide is consistent and perfect. Good aromatic persistency.

