



Satèn Millesimato 1998

Grapes

Chardonnay 70% - Pinot Bianco 30%.

Harvest period

6th and 7th September 1998 with a meticulous selection of grape bunches before crush began.

Average yield per acre

58 q.li (2.56 tons/acre) - 36 hl (381 gallons/acre).

Grapes components

Sugar: Chardonnay 20.76 °brix - Pinot Bianco 20.58 °brix;
Total acidity (grams tartaric acid per 100 ml): Chardonnay 0.700
Pinot Bianco 0.720; pH: Chardonnay 3.12 - Pinot Bianco 3.14.

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

29h April 1999.

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

7,5 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): 0.040; Total acidity (grams tartaric acid per 100 ml): 0.590; pH: 3.07.

Description

Straw colour with a mature golden reflex. The foam is plentiful and the perlage is very intense, fine and persistent. On the nose it is fine and elegant, with delicate notes of fruit (yellow plum, pear and peach in particular), vanilla and incense, together with a yeasty note, very pleasant. On the palate it is dry, but not extremely dry, it is fine and elegant, and very silky. It has a good acidity, it is well developed lightly citrus and very persistent.

