



Satèn Millesimato 1999

Grapes

Made from 65% Chardonnay, 16% Pinot Bianco and 19% Pinot Nero.

Harvest period

3th and 4th September 1999 with a meticulous selection of grape bunches before crush began.

Average yield per acre

64 q.li (2.82 tons/acre) - 40 hl (423 gallons/acre).

Grapes components

Sugar: Chardonnay 20.90 °brix - Pinot Bianco 20.44 °brix
Total acidity (grams tartaric acid per 100 ml): Chardonnay 0.706 – Pinot Bianco 0.728 - pH: Chardonnay 3.15 - Pinot Bianco 3.18.

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

28th April 2000.

Length on the yeast

For a minimum of 42 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: 13,0% by vol.; Volatile acidity (grams acetic acid per 100 ml): 0.035; Total acidity (grams tartaric acid per 100 ml): 0.595; pH: 3.03.

