



Satèn Millesimato 2000

Grapes

Chardonnay 75% - Pinot Bianco 25%.

Harvest period

30th and 31st August 2000 with a meticulous selection of grape bunches before crush began.

Average yield per acre

2.65 tons/acre - 392 gallons/acre.

Grapes components

Sugar: Chardonnay 20.62 °brix - Pinot Bianco 20.09 °brix
Total acidity (grams tartaric acid per 100 ml): Chardonnay 0.700 - Pinot Bianco 0.720 - pH: Chardonnay 3.14 - Pinot Bianco 3.18.

Vinification

The base wines, after first fermentation, mature for 8 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

04th May 2001.

Length on the yeast

For a minimum of 3 years and 6 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): 0.040; Total acidity (grams tartaric acid per 100 ml): 0.580; pH: 3.12.

