



Satèn Millesimato 2001

Grapes

Made from 70% Chardonnay, 30% Pinot Bianco.

Harvest period

The 28th and 30th of August 2001 with meticulous selection of the grape bunches before crushing.

Average yield per acre

2.56 tons/acre - 317 gallons/acre.

Grapes components

Sugar: Chardonnay 19.65 °brix - Pinot Bianco 19.10 °brix
Total acidity (grams tartaric acid per 100 ml): Chardonnay 0.715 - Pinot Bianco 0.735 - pH: Chardonnay 3.09 - Pinot Bianco 3.12.

Vinification

The base wines, after first fermentation, mature for 8 months in stainless steel tanks which 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 in order to produce a reduced pressure. The development occurs in the bottles which are kept in cellars at controlled temperature of 53°F (12°C).

Bottling

April 2002.

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: 12,5% by vol.; Volatile acidity (grams acetic acid per 100 ml): 0.033; Total acidity (grams tartaric acid per 100 ml): 0.575; pH: 3.10.

