



Satèn Millesimato 2003

Grapes

Chardonnay 70%, Pinot Bianco 30%.
From 15 vineyards.

Average vineyard age

28 years.

Harvest period

First two weeks in August 2003.

Average yield per acre

6,000 kilos /3,600 liters.

Grapes components

Chardonnay: Sugars 193 grams/liter; pH 3.09; Total Acidity 7.20 grams/liter. Pinot Bianco: Sugars 186 grams/liter; pH 3.15; Total Acidity 6.20 grams/liter.

Vinification

Ca' del Bosco's vintage Franciacortas are made from the finest grapes selected from the winery's "historic" vineyards, all of them over 25 years old. The base wines are created exclusively through the alcoholic fermentation of first-portion must (45% of grape weight) conducted in temperature-controlled stainless steel vats and, for some batches, in small oak barrels. After the wine is left for at least 8 months to refine and clear, each individual cuvée is created. The Satèn Millesimato cuvée is the result of a skillful blend of base wines made from Chardonnay (70%) and Pinot Bianco (30%); Pinot Nero is excluded. From this blend comes the most harmonious, elegant and above all creamiest and mellowest Franciacorta, thanks to a lesser amount of dissolved carbon dioxide due to less sugar added in tirage (20 g/l rather than 24 g/l). Long bottle aging in underground cellars at a constant temperature of 12°C, further enhances its harmonious delicacy.

Tirage

March 30, 2004.

Bottle fermentation on the yeast

For an average period of 46 months.

Dosage at degorgement

7.5 milliliters of liqueur per bottle.

Analytical data at degorgement

Alcohol 12.5% Vol.; pH 3.04; Total Acidity 6.0 grams/liter;
Volatile Acidity 0.39 gram/liter.