



Satèn Millesimato 1990

Grapes

Chardonnay 60% Pinot Bianco 40%.

Harvest period

31th August and 1th September 1990 with careful hand selection of the grapes before pressing.

Average yield per acre

3.53 tons - 550 gallons.

Grapes components

Average °brix at harvest: Chardonnay 20.52 - Pinot Bianco 20.24
Tot. acid at harvest (grams tart. acid per 100 ml): Chardonnay 0.72
– Pinot Bianco 0.77; pH: Chardonnay 3.17 - Pinot Bianco 3.12.

Vinification

The base wines, following the initial fermentation mature for 7 to 8 months in temperature controlled stainless steel tanks, until the cuvée is prepared. The "Cuvée Ca'del Bosco" is the result of a knowledgeable blend of quality base wines; the quantity of sugar dosage added at tirages is minimum to produce a reduced pressure; the development occurs in bottle, conserved in underground caves at a constant temperature of 53 degrees.

Bottling

11th March 1991.

Yeast contact

For a minimum 38 months prior to the degorgement.

Degorgement

Done in small lots at the time of the client's order.

Dosage liqueur

10 ml. per bottle. It is composed only of white wines matured in oak barrels and a minimum quantity of sugar.

Analytical data at degorgement

Total Acidity :0.85 grams tartaric acid per 100 ml.
Volatile Acidity: 0.035 grams acetic acid per 100 ml.
Alcohol: 12.5% by vol. pH: 3.00.

Description

Bubbles are soft and long lasting. "creamy" and persistent. The perlage is fine and in equilibrium. Color of clear light straw, with golden-greenish reflection. Bouquet is intense and penetrating with an harmonious blend of green fruits (apple and pear) and ripe fruit (plum in particular). Flavour is dry, refreshing, soft and smooth, and, very persistent. It is suggested to drink at 50 degrees. Excellent a aperitif, can be used in many ways with antipastos, but also with pasta and fish dishes.

