



Satèn Millesimato 1991

Grapes

Chardonnay 60% Pinot Bianco 40%.

Harvest period

3rd and 4th September 1991 with careful hand selection of the grapes before pressing.

Average yield per acre

3.09 tons - 487 gallons.

Grapes components

Average °brix at harvest (grams per 100 ml.): Chardonnay 20.13 Pinot Bianco 20.01; Total acidity at harvest (grams tart. acid per 100 ml): Chardonnay 0.80 – Pinot Bianco 0.86; pH: Chardonnay 3.18 - Pinot Bianco 3.14.

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 tirage is minimum to produce a reduced pressure; the development occurs in bottle, conserved in underground caves at a constant temperature of 53 degrees.

Bottling

5th March 1992.

Yeast contact

For a minimum 40 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 :0.67 grams tartaric acid per 100 ml.
Volatile Acidity: 0.026 grams acetic acid per 100 ml.
Alcohol: 12.5% by vol. pH: 3.00.

Description

A straw color accentuated with gold reflections. An abundant froth which dies down into a persistent crown. It has an acute and rich aroma: one can note the sensation of lemon, yeast, bread crust, and apple. To the palate this wine is certainly dry, sustained by a noteworthy structure and acidity. This wine is savory with the appropriate bitterness which brings to the surface its rigorous character. This wine has a long persistent aromatic flavor.

