



Satèn Millesimato 1992

Grapes

Chardonnay 60% Pinot Bianco 40%.

Harvest period

6rd and 7th September 1992 with careful hand selection of the grapes before pressing.

Average yield per acre

3.22 tons - 508 gallons.

Grapes components

Average °brix at harvest (grams per 100 ml.): Chardonnay 20.11 - Pinot Bianco 20.01. Total acidity at harvest (grams tart. acid per 100 ml): Chardonnay 0.75 - Pinot Bianco 0.82. pH: Chardonnay 3.16 - Pinot Bianco 3.14.

Vinification

The base wines, following the initial fermentation mature for 7 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

31th March 1993.

Yeasts contact

For a minimum 43 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 :0.64 grams tartaric acid per 100 ml. Volatile Acidity: 0.036 grams acetic acid per 100 ml. Alcohol: 12.5% by vol. pH: 3.08.

Description

Pale in color with golden reflections, this wine has a rich and continuous foam, with tiny pearls of great finesse and persistence. It has a fine perfume, perfectly evolved, with a pleasing scent of yeasts and bread crumbs with underlying hints of fruit, citrus (the most predominant quality is that of lime) and flowers. On the palate it has an extraordinary finesse, that is elegant, delicate and very silky. The finish is long and persistent with an aftertaste that is full of fruit.

