



Satèn Millesimato 1993

Grapes

Chardonnay 60% Pinot Bianco 40%.

Harvest period

7th and 8th September 1993 with a meticulous selection of grape bunches before crush began.

Average yield per acre

6,900 kg (3.04 tons/acre); 45 hl (476 gallons/acre).

Grapes components

Sugar: Chardonnay 19.80% (20.60 °brix); - Pinot Bianco 19.20% (20.22 °brix). Total acidity: Chardonnay 7.00 – Pinot Bianco 7.50% Chardonnay 0.75 - Pinot Bianco 0.82. pH: Chardonnay 3.14 - Pinot Bianco 3.12.

Vinification

The base wines, after first fermentation, mature for 7 months in stainless steel vats that 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 to produce a reduced pressure. The development occurs in bottles which are kept in cellars at controlled temperature of 12°C.

Bottling

31th March 1994.

Length on the yeast

For a minimum of 46 months prior to degorgement.

Degorgement

It is made in small quantities, per the client's request.

Dosage liqueur

12,5 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: 0.34%; Total acidity: 5,90%; pH: 3.04.

Description

An intense, pale yellow color; creamy mousse that is persistent and that vanishes into a lasting crown. The perlage is fine and continuous. A rich and complex perfume with a note that is reminiscent of mature apple, dry fruit (nuts and almonds in particular), candy and a hint of toast. On the palate, the sensations of mature fruit and bread crust are present. It is definitely the more refined and elegant Franciacorta; it impresses the softness, the finesse and the perfect balance of the components. Very pleasing aftertaste.

