



Ca' del Bosco

Vintage Collection Satèn 2021

Designation

Franciacorta Satèn Millesimato.

Grape varieties

Chardonnay 85%, Pinot Blanc 15%.

Vineyards of provenance

25 Chardonnay vineyards planted an average of 27 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

2 Pinot Blanc vineyards planted an average of 32 years ago located in the municipality of Passirano.

Harvest

2021 was characterized by a mild winter with scanty rainfall; as could be expected, budbreak began earlier than usual, towards late March. This early start of the growth cycle exposed us to a late winter comeback with frosts hitting Franciacorta on April 6th and 7th and causing damage involving some of our vineyards. Following this event, the resumption of vine growth proceeded incredibly slowly because of the cold weather and frequent rains. Given the climate conditions, flowering started one week later than the average of recent years (the final ten days of May). The beginning of summer did not bring significant heat waves. The fruit load was absolutely perfect and the bunches were exceptionally healthy, until, on July 25th, with veraison well on its way, a violent hailstorm radically changed the course of the 2021 vintage. The remaining crop was protected by the weather of the first ten days of August, when an African heatwave, such as had not happened yet in the course of the year, favored the healing of the hail injuries and kept the clusters dry and healthy. Grape picking began on Tuesday, August 17th. Despite the adversities, after repeatedly visiting the vineyards, we found that the grapes had reached an excellent balance of the analytical parameters, and could accordingly make the best decision on their allocation. Regardless of the truly difficult harvest year, characterized by weather extremes, the quality of the wines is remarkable. Average yield per hectare: 6,300 kilograms of grapes, equivalent to 2,750 liters of wine (grape-to-wine: 43%).

Vinification

Franciacorta Vintage Collection is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by experienced eyes before visiting our "berry spa", an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel. After crushing in the absence of oxygen, all the musts for base wines ferment in small oak casks. Barrel maturation lasts for just 5 months to coax out maximum aromatic complexity and expressive power without jeopardising elegance. A pair of flying tanks enables the wines to be gravity-racked from the small oak casks into maturation tanks. 7 months after the harvest, it is time to create the cuvée. Vintage Collection Satèn 2021 is obtained from a skilful blend of 27 Chardonnay and Pinot Blanc base wines. Less sugar is added than for other Franciacortas, giving the wine a creamy mouthfeel and a particularly soft, elegant sensory profile that is further enhanced by leisurely bottle ageing. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

Tirage

April 2022.

Maturation sur lies

For an average of 53 months.

Dosage at disgorgement

Equivalent to 0.5 grams of sugar per litre - "Brut".

Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.00; Total Acidity 6.70 grams/litre;
Volatile Acidity 0.35 grams/litre.

Sulphites

Total Sulphur Dioxide less than 55 milligrams/litre
(maximum legal limit: 185 milligrams/litre).

