



# Ca' del Bosco



## Vintage Collection Satèn 2010

### Designation

Franciacorta Satèn Millesimato.

### Grape varieties

Chardonnay 85%, Pinot Bianco 15%.

### Vineyards of provenance

14 Chardonnay vineyards planted an average of 31 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

2 Pinot Bianco vineyards planted an average of 23 years ago located in the municipality of Passirano.

### Harvest period

Second ten days of August 2010.

### Average yield per hectare

7,700 kilograms of grapes, equivalent to 3,300 litres of wine (must-to-fruit ratio 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 five 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. Seven months after the harvest, it is time to create the cuvée. Vintage Collection Satèn 2010 is obtained from a skilful blend of 16 Chardonnay and Pinot Bianco 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 2011.

### Maturation sur lies

For an average of 48 months.

### Dosage at disgorgement

Equivalent to 2 grams of sugar per litre.

### Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.14; Total Acidity 6.20 grams/litre;

Volatile Acidity 0.52 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 60 milligrams/litre

(maximum legal limit: 185 milligrams/litre).