



Ca' del Bosco



Cuvée Annamaria Clementi 2004

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 55%, Pinot Bianco 25%, Pinot Nero 20%.

Vineyards of provenance

Eight Chardonnay vineyards planted an average of 33 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano. Two Pinot Bianco vineyards planted an average of 21 years ago located in the municipality of Passirano.

Six Pinot Nero vineyards planted an average of 27 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest period

First ten days of September 2004.

Average yield per hectare

7,400 kilograms of grapes, equivalent to 2,900 litres of wine (must-to-fruit ratio 39%).

Vinification

Cuvée Annamaria Clementi is the product of an unremitting quest for excellence in vineyard and cellar. The base wines are obtained exclusively from first-pressing musts. Alcoholic fermentation takes place only in small oak casks, made from selected wood seasoned for at least three years. The wine remains on its own lees for six more months, during which time malolactic fermentation is completed. No compromises and no concessions. Only wine from the best barrels of the 16 base wines is drawn off to go into Cuvée Annamaria Clementi. A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than seven years to shape the wine's unique sensory profile. An absolute Franciacorta. 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

March 2005.

Maturation sur lies

An average of seven years and six months.

Dosage at disgorgement

Equivalent to 1.5 grams of sugar per litre.

Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.06; Total Acidity 6.2 grams/litre; Volatile Acidity 0.34 grams/litre.

Sulphites

Total Sulphur Dioxide less than 50 milligrams/litre (maximum legal limit: 185 milligrams/litre)