



Ca'delBosco



Corte del Lupo Bianco 2020

Designation

Curtefranca Bianco D.O.C.

Grape varieties

Chardonnay 80%, Pinot Blanc 20%.

Vineyards of provenance

12 Chardonnay vineyards planted an average of 33 years ago located in the municipality of Erbusco and Cazzago San Martino.

2 Pinot Blanc vineyards planted an average of 28 years ago located in the municipality of Passirano.

Harvest

The winter was fresh and mild, with temperatures above average and little rain. Budbreak began early, between March 20 and 25, under clear skies and developed quite steadily. As the mild climate persisted, flowering was also precocious, about a week ahead of normal, and the balmy conditions lasted through flowering and fruit setting. The rains came at the tail end of the season, accompanied by an abrupt drop in temperatures and twice the normal precipitation for the period. With the onset of summer, the weather improved, but the average temperatures never rose above 30°C until the last ten days of July. Then, at last, the true summer arrived, with temperatures reaching 33°C/34°C, but dropping frequently due to thunder showers. The grapes were harvested in the first ten days of September, with an average yield per hectare of 6.000 kilograms of grapes, equal to 3.540 liters of wine (grapes to wine: 59%).

A year chalked up to white wines, distinguished by extreme elegance and refinement, with a particularly floral and citrusy aromatic profile.

Vinification

“Corte del Lupo Bianco” is made from grapes harvested in 14 vineyards, whose exposure, clones and ages ensure the expression of fullness and integrity typical of a white wine in the Ca’ del Bosco style. The perfect marriage: the fragrance of Chardonnay grapes and the elegance of Pinot Bianco. In line with the Ca’ del Bosco Method, the grapes are hand-picked and placed in small crates on which a code is immediately stamped, just before they are cold-stored. Each bunch is selected by expert eyes and hands, and then goes through our exclusive “berry spa,” a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying. Only the free-run juice is used for this wine, about ¼ of which is aged in small oak barrels, used the year before for Chardonnay. The remaining must is fermented in steel vats. After 8 months of aging on their lees, without malolactic fermentation, the two fractions are assembled. The wine is then gravity-bottled, in a most natural manner. Thanks to our innovative long-nozzle filling tubes, the wine will rise from the bottom without lamination or shaking, and will not suffer from oxidative stress. No sulfites are added at this stage, to guarantee integrity and wholesomeness. Finally, each bottle is marked with a unique code, to ensure traceability.

Bottling

June 2021.

Bottle ageing

6 months at least.

Data at bottling

Alcohol 13.00% Vol.; pH 3.15; Total Acidity 6.80 grams/litre;
Volatile Acidity 0.34 grams/litre.

Sulphites

Total Sulphur Dioxide less than 60 milligrams/litre
(maximum legal limit: 200 milligrams/litre).