



Ca' del Bosco

Annamaria Clementi 2013

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 75%, Pinot Blanc 10%, Pinot Noir 15%.

Vineyards of provenance

14 Chardonnay vineyards planted an average of 38 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano.

2 Pinot Blanc vineyards planted an average of 27 years ago located in the municipality of Passirano.

6 Pinot Noir vineyards planted an average of 33 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest

2013. Winter with frequent snowfall, but rather mild. Rainy and very cold spring. Early stages of the vine cycle marked by these weather obstacles: late sprouting and reduced gem fertility. Flowering took place at the beginning of June, always accompanied by unfavourable weather conditions. From mid-April until the second ten days of June, it rained every two days, but with the arrival of summer, the weather changed radically and went to the extremes of recent years, with highs of almost 40 degrees. At regular intervals, thunderstorms arrived to quench the thirst of the vines. When the grapes were ready for harvesting, after mid-August, a heavy rainstorm heavily marked the vintage. After many years, we saw grey mould again, which made it necessary to sort the grapes both in the vineyard and in the cellar. Never before has our grape sorting and washing equipment been as crucial as it has been this year in changing the face of this vintage, which appears to be difficult, but which we have made excellent.

The harvest took place during the last ten days of August with an average yield per hectare of 7.500 kilograms of grapes, equivalent to 2.930 litres of wine (wine yield: 39%).

Vinification

Annamaria Clementi is the product of an unremitting quest for excellence in the vineyards as well as in the cellar. 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. The base wines are obtained exclusively from free-run juice. Alcoholic fermentation takes place only in small oak casks, made of selected wood seasoned for a minimum of 3 years. There, the wine remains on its own lees for six more months, during which malolactic fermentation takes place. No compromises, no concessions are acceptable: only wine from the best barrels of the 26 base wines is drawn off to go into 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 8 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 and the need for additional sulfites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked individually to ensure its traceability.

Tirage

9 April 2014

Maturation sur lies

For an average of 8 years.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 13.0% Vol.; pH 3.07; Total Acidity 6.50 grams/litre;
Volatile Acidity 0.29 grams/litre.

Sulphites

Total Sulphur Dioxide less than 53 mg/L
(maximum legal limit: 185 mg/L)

