



Ca'delBosco

Maurizio Zanella 2018

Designation

Sebino Rosso I.G.T.

Grape varieties

Cabernet Sauvignon 50%, Merlot 25%, Cabernet Franc 25%.

Vineyards of provenance

3 Cabernet Sauvignon vineyards planted an average of 31 years ago located in the municipality of Erbusco.

2 Merlot vineyards planted an average of 28 years ago located in the municipality of Cazzago San Martino.

1 Cabernet Franc vineyard planted an average of 32 years ago located in the municipality of Passirano.

Harvest

2018. Winter significantly wetter and colder than in recent years. In February, snow also arrived, with minimum temperatures of -7 °C. Cold and rain also played a major role in March. Sprouting delayed by about ten days compared to 2017. From the second half of April, mild temperatures with daily averages of 20°C, unusual for the season, and highs of 29°C. This warmth favoured abundant grapes formation. In May, however, the main protagonist was the rain, with 24 rainfall events. The flowering of the grapes took place in truly adverse weather conditions that lasted until the first half of July. The real summer, which was dry and hot, only began after 15 July and continued until mid-August. Symptoms of water stress caused by the high heat in the first weeks were overcome by the abundant precipitation on 25 August (35 mm). The ripening of the black grapes, which had been thinned out earlier in the year to reduce the large number of grapes, was enhanced by a September with summer temperatures that shaped the character of this vintage.

The harvest began on 21 September for the Merlot grapes and concluded on September 25 with the harvest of the Cabernet Sauvignon, with an average yield per hectare of 7,600 kilograms of grapes, equivalent to 4,400 litres of wine (wine yield: 58%).

Vinification

Our Maurizio Zanella is obtained through the separate pressing of Cabernet Sauvignon, Merlot and Cabernet Franc from Ca' del Bosco's best vineyards. The grapes are hand-picked and placed in small crates, where they are graded and chilled. The bunches are individually assessed by expert eyes and hands before they benefit from the exclusive "berry spa", i.e. a special washing and hydro-massage treatment using three soaking tanks and a drying system. Shortly afterwards, each bunch is transported over the maceration vat to be destemmed; the berries fall into the vat by gravity. This avoids the use of traditional pumps, which cause the skins to break and impart unwanted herbaceous flavors. Alcoholic fermentation and skin contact took place in the following 21 days, with careful management of temperature and punching down. Pumping over takes place daily, using twin elevator tanks to which the wine, drawn from the bottom of the vat, is transferred by gravity. The wine is then raised by the so-called "flying tanks", and is vigorously poured back into the vat, so as to punch the blanket (or "cap") down. There's no more natural or effective way of gently extracting color and tannins. After devatting, while still warm, the wine is placed in small casks – 70% new oak, carefully selected and seasoned for a minimum of 3 years. Only after malolactic fermentation, by mid-winter, are the different batches racked and blended. The Maurizio Zanella then continues to age in oak for approx. 13 months. Later on, the batches are assembled and the wine is gravity bottled, in a natural way. The innovative filling systems mean that the wine does not suffer from oxidative shock or bottle shock, and does not require the addition of sulfites. Its integrity and wholesomeness are thus guaranteed. Finally, each bottle is marked with a unique ID to ensure full traceability.

Bottling

30th June 2020.

Bottle ageing

1 year.

Data at bottling

Alcohol 13.49% Vol.; pH 3.50; Total Acidity 5.00 grams/litre; Volatile Acidity 0.47 grams/litre.

Sulphites

Total Sulphur Dioxide less than 59 milligrams/litre
(maximum legal limit: 150 milligrams/litre).

