



Ca' del Bosco

Annamaria Clementi Rosé 2013

Designation

Franciacorta Rosé Riserva.

Grape varieties

Pinot Noir 100%.

Vineyards of provenance

3 Pinot Noir vineyards planted an average of 33 years ago located in the municipality of Erbusco.

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.

Harvest period

August 26th, 2013.

Average yield per hectare

7,700 kg of grapes, equivalent to 3,460 L of wine (must-to-fruit ratio 45%).

Vinification

The Cuvée Annamaria Clementi Rosé is the ultimate expression of pure Pinot Noir vinified in pink, in the Ca' del Bosco style. In accordance with our winemaking method, the grapes are harvested by hand in small crates, promptly codified and cooled in cold rooms. Each bunch is selected by expert eyes and hands, and then benefits from our exclusive "grape spa". A special system of washing and hydromassage of the grapes, using three soaking tubs and a system for complete drying. For the destemming process, the grapes are transferred over the tank and then fall into it by gravity. This eliminates the traditional pumping systems, which cause the skins to break and develop undesirable herbaceous notes. This is followed by a brief maceration of the grapes at a temperature of 14°C in order to obtain that particular intense pink colour and that aromatic profile of extreme finesse and harmony that will characterise the Cuvée Annamaria Clementi Rosé in the bottle. All the vinification phases of the different base wines take place in small oak barrels made from selected woods and matured for at least 3 years and stored in deep, cool underground cellars. Alcoholic fermentation, malolactic fermentation and barrel ageing last a total of 8 months. The Cuvée Annamaria Clementi Rosé is born from the art of blending base wines from the 3 historic vineyards by selecting only the wine from the best barrels. It is drawn off by gravity and a pair of flying tanks transfers it from the barrels to the blending tank. It takes at least a further 8 years of ageing on the lees to achieve the olfactory harmony and excellent taste balance that make Cuvée Annamaria Clementi Rosé a supreme Franciacorta. Dégorgement takes place in the absence of oxygen, using a unique system invented and licensed by Ca' del Bosco. This avoids oxidative shocks and further additions of sulphites and makes our Franciacorta wines purer, more pleasant and longer-lived. Lastly, each packaged bottle is uniquely marked to ensure traceability.

Tirage

April 1st, 2014.

Maturation sur lies

For an average of 8 years.

Dosage at disgorgement

Equivalent to 1,0 g/L - Extra Brut.

Analytical data at disgorgement

Alcohol 12,80% Vol.; pH 3,03; Total Acidity 5,80 g/L; Volatile Acidity 0,27 g/L.

Sulphites

Total Sulphur Dioxide less than 39 mg/L (maximum legal limit: 185 mg/L).

