



# Ca'delBosco



## Carmenero 2018

### Designation

Sebino Rosso Carménère IGT.

### Grape varieties

Carménère 100%.

### Vineyards of provenance

2 Carménère vineyards planted an average of 31 years ago located in the municipality of Passirano.

### Harvest

2018. The winter saved its worst for last: lows dropped as far down as  $-7^{\circ}\text{C}$  during a snowy February. With the arrival of spring, the climate remained brisk and humid, causing the vines to delay budbreak for about ten days beyond normal. From mid-April, an anomalous rise in temperatures – as high as  $29^{\circ}\text{C}$  – favored abundant pollination, but in May the rains returned in force. Summer only really showed its face on July 15, and lasted until August 25, with above-average temperatures and almost torrid heat in August. The rain, whose arrival saved the harvest, came in the last ten days of August and slaked the vines' thirst. The year was marked by exuberant vegetative growth, whose abundance was managed by thinning.

The harvest began on September 25 and featured splendid grapes, healthy and perfectly ripe. Average yield per hectare was 7.000 kilograms of grapes, equal to 4.060 liters of wine (grapes to wine: 58%).

### Vinification

Carmenero is obtained through careful grape selection and skilled vinification, entirely in line with the Ca' del Bosco method. The grapes are hand-picked in 2 vineyards, and immediately 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 "grape bath", 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 18 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 – 65% new oak, carefully selected and seasoned for a minimum of 3 years. For this vintage, aging lasted 12 months in total. A few months later, the wine was gravity-bottled, with a natural process. 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

4th August 2020.

### Bottle ageing

1 years and 6 months.

### Data at bottling

Alcohol 13.0% Vol.; pH 3.57; Total Acidity 5.51 grams/litre;  
Volatile Acidity 0.53 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 48 milligrams/litre  
(maximum legal limit: 150 milligrams/litre).