



# Ca'delBosco

## Vintage Collection Dosage Zéro Noir 2013

### Designation

Franciacorta Riserva.

### Grape varieties

Pinot Noir 100%.

### Vineyards of provenance

3 Pinot Noir vineyards planted an average of 22 years ago on the "Belvedere" estate, situated in the municipality of Iseo in the hills on the south side of Lake Iseo at 466 metres above sea level.

### Harvest

2013. The winter brought frequent snows, but was on the mild side overall. Spring was rainy and very chilly. The initial stages of the vines' vegetative cycle were affected by the adverse meteorological conditions. As a result, budbreak was late and the fertility was low. Flowering was delayed until the beginning of June, still in unfavorable weather. From mid-April to the central weeks of June it rained every other day, but things took a radical turn for the better with the arrival of summer, with temperatures typical of the extremes of these past few years, reaching nearly 40°C. At fairly regular intervals, thunderstorms beat down on the vines, quenching their thirst. Just when the grapes were ready to be harvested, after August 15, a heavy downpour had a marked effect on the year. After many years, we again witnessed the onset of gray mold, making it necessary to sort the bunches in the vineyard and in the cellar, too. Never before had our system of selection and washing been so critical to saving a vintage, which seemed imperiled but was made praiseworthy thanks to our intervention. The grapes were harvested on September 6, with an average yield per hectare of 5,900 kilograms of grapes, equal to 2,540 liters of wine (grapes to wine: 43%).

### Vinification

Every stage in the production of Dosage Zéro Noir is carried out with the utmost rigour. This painstaking, uncompromising procedure begins in the vineyard. The grapes are picked by hand in small cases, transferred at once to the cellar, tracked by vineyard of provenance and chilled. Each bunch is hand-selected by expert cellar workers. The pinot nero berry has colourless pulp and black skin. To make the base wine for Dosage Zéro Noir, it is crucial that the juice extracted - the must - should remain pale or slightly pink in colour. Pressing is performed at strictly low pressure so that the grapeskin is undamaged and does not yield its colour compounds. The resulting musts ferment in small oak barrels. Barrel maturation lasts for just five months to coax out maximum aromatic complexity and expressive power without jeopardising elegance. A pair of flying tanks enables the wines to be gravity-racked from the small oak casks into maturation tanks. At the end of one further month ageing in steel, the three base wines from the three vineyards of provenance are blended to achieve a perfect balance of subtlety, tension, body and fragrance. The pinot nero grape imparts its complex red berry fruits aromas to the wine along with body, longevity and persistence on the palate. The magic of terroir and the skill of the winegrowers have come together to produce a wine of outstanding purity. Dosage Zéro Noir will need eight years' ageing to reach its peak of quality and develop the distinctive array of aromatics that make it so unique. Rightly, this Franciacorta is set apart by its noble title of "Riserva". Disgorgement of Dosage Zéro Noir takes place in an oxygen-free environment thanks to a unique system designed and patented by Ca' del Bosco, an approach that renders our Franciacortas purer and even more appealing. We wanted this blanc de noir to express massive personality and convey the character of the terroir that brought it forth so we left it undosed and did not add any liqueur d'expédition at disgorgement. Every bottle released is given an individual marking to ensure its traceability.

### Tirage

7th April 2014.

### Maturation sur lies

8 years and 5 months.

### Dosage at disgorgement

No added liqueur.

### Analytical data at disgorgement

Alcohol content: 12.5% Vol; pH: 3.05; Total acidity: 6.20 grams/litre;  
Volatile acidity: 0.28 grams/litre.

### Sulphites

Total Sulphur Dioxide less than 49 milligrams/litre  
(maximum legal limit: 185 milligrams/litre).

