



Ca'del Bosco

Cuvée Prestige Rosé Edizione 43

Designation

Franciacorta Rosé.

Grape varieties

Pinot Nero 78%, Chardonnay 22%.

Vineyards of provenance

11 Pinot Nero vineyards planted an average of 25 years ago located in the municipalities of Erbusco, Adro and Passirano.

4 Chardonnay vineyards planted an average of 30 years ago located in the municipalities of Erbusco, Cazzago San Martino, Iseo and Passirano.

Blend

Pinot Nero: exclusively from wines made in harvest year 2018

Chardonnay: 15% from 2017 reserve wines and the remaining 7% from 2018 wines.

2018. A winter with a very cold final: snow in February and lows down to -7°C. The onset of spring was still cold and damp; as a consequence, budbreak started approximately ten days later than usual. From mid-April on, the temperatures rose unusually high, up to 29°C, thus favoring abundant flower pollination. From May on, rainy weather prevailed again. Only after July 15th did summer really set in. Temperatures peaking well above average continued until August 25th, with almost torrid heat in August. The rains that saved the vintage appeared during the last ten days of the month, quenching the vine's water stress. This vintage was characterized by a very generous yield, managed through thinning and, for Franciacorta Rosé, by a careful selection of the Pinot Noir batches with the best phenolic maturity, a key precondition to bring out the best of the year's characteristics. Cuvée Prestige Rosé Edizione 43 is the highest expression of the expertise and savoir-faire of Ca' del Bosco's skilled personnel, who know how to extract the essence from Pinot Noir grapes, now brought to you in its full aromatic expression.

The harvest operations began in the second ten days of August and ended the following week.

Average yield per hectare 8,500 kilograms, equivalent to 5,015 liters of wine (grape-to-wine yield: 59%).

Vinification

Cuvée Prestige Rosé is obtained from the separate fermentation of Pinot Nero and Chardonnay grapes. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by experienced eyes before visiting our "berry spa", an exclusive bunch washing and jet spray system that incorporates three soaking vats and a drying tunnel. The Pinot Nero grapes are transported over the vat where the berries are separated from the stems and fall in by force of gravity. Maceration with brief skin contact lasts 24-36 hours, just enough to obtain the special delicate pink hue that makes Franciacorta Rosé such a distinctive wine in the bottle. Later, the must is separated from the skins to be fermented in small oak casks and steel tanks at controlled temperatures. The Chardonnay grapes are vinified in the traditional manner, with whole-bunch pressing. The best fractions of the must ferment separately in vats. After seven months of maturation, the magic ritual of blending the cuvée from the Pinot Nero and Chardonnay wines is carried out. The cuvée is then bottled and aged for an average of 30 months on the lees in underground cellars at a constant temperature of 12 °C. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

Tirage

March and April 2019.

Maturation sur lies

For an average of 30 months.

Dosage at disgorgement

Equivalent to 0.5 grams of sugar per litre - "Extra Brut".

Analytical data at disgorgement

Alcohol 12.5 % Vol.; pH 3.14; Total Acidity 5.70 grams/litre;

Volatile Acidity 0.38 grams/litre.

Sulphites

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

