

CA' DEL BOSCO ROSSO  
Terre di Franciacorta doc  
2002

NOT YET RELEASED

DENOMINATION	Terre di Franciacorta
VARIETAL	Made from 29% Cabernet Sauvignon, 18% Cabernet Franc, 31% Merlot, 11% Nebbiolo and 11% Barbera
HARVEST	From 20 <sup>th</sup> September to 04 <sup>th</sup> October 2002 with a meticulous selection of grape bunches before crush began
AVERAGE YIELD PER HA	2,12 tons/acre; 328 gallons/acre
ANALYTICAL DATA OF THE GRAPES	Sugar: Cab. Sauvignon 22,40 °brix; Cab. Franc 22,04 °brix; Merlot 22,66 °brix; Nebbiolo 21,87 °brix; Barbera 21,78°brix Total acidity (grams tartaric acid per 100 ml): C.So 0,660; C.F.0.704; Merlot 0.679; Nebbiolo 0.931; Barbera 1,085 pH: Cabernet Sauvignon 3,22; Cabernet Franc 3.33; Merlot 3,35; Nebbiolo 3.13; Barbera 3.09
VINIFICATION	At the end of the alcoholic fermentation, carried out in stainless steel vats that are temperature controlled, the five wines are blended. Maturation in oak casks having different capacities for 14 months.
BOTTLING	May 2004
BOTTLING AGING	4 months before sale
ANALYTICAL DATA AT BOTTLING	Alcohol: 13.0% by vol.; Volatile acidity (grams acetic acid per 100 ml): 0.044; Total acidity (grams tartaric acid per 100 ml) : 0.510; pH: 3.54