



Ca' del Bosco

Vintage Collection Dosage Zéro 2018

Designation

Franciacorta Millesimato.

Grape varieties

Chardonnay 76%, Pinot Noir 16%, Pinot Blanc 8%.

Vineyards of provenance

18 Chardonnay vineyards planted an average of 31 years ago located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca and Passirano.

6 Pinot Noir vineyards planted an average of 30 years ago located in the municipalities of Erbusco and Passirano.

2 Pinot Blanc vineyards planted an average of 29 years ago located in the municipality of Passirano.

Harvest

2018. The winter had a very cold finale: February brought some snow and minimum temperatures as low as -7°C. Early in the spring, the weather remained chilly and damp, delaying budbreak by around ten days compared to the norm. From mid-April on, an abnormal increase in temperatures favored abundant flower fertilization. With May, however, the rain made a grand comeback. Only from July 15th did summer set in. The sunny weather continued until August 25th with temperatures exceeding the average and almost with torrid heat in August. The long-awaited summer showers began in the last ten days of the month and met the vine's water needs. Grape-picking began on August 13th and yielded a very generous harvest, carefully managed through thinning-out, with beautiful, healthy grapes of perfect maturity.

Average yield per hectare: 8,300 kilograms of grapes, equivalent to 3,570 liters of wine (grape-to-wine: 43%).

Vinification

Franciacorta Vintage Collection is obtained from meticulously selected grapes skilfully vinified in full compliance with the Metodo Ca' del Bosco. 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. After crushing in the absence of oxygen, all the musts for base wines ferment in small oak casks. Barrel maturation lasts for just 5 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. 7 months after the harvest, it is time to create the cuvée. Vintage Collection Dosage Zéro 2018 is a masterly blend of 26 Chardonnay, Pinot Blanc and Pinot Noir base wines that imbue the final product with its uniquely sincere sensory profile, a superb expression of the territory and the growers who perceived its force and potential. 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

May 2019.

Maturation sur lies

For an average of 48 months.

Dosage at disgorgement

No added liqueur - "Dosage Zéro".

Analytical data at disgorgement

Alcohol 12.5% Vol.; pH 3.07; Total Acidity 6.10 grams/litre;
Volatile Acidity 0.25 grams/litre.

Sulphites

Total Sulphur Dioxide less than 56 milligrams/litre
(maximum legal limit: 185 milligrams/litre).

