



Ca' del Bosco



Pinero 2019

Designation

Sebino Rosso Pinot Nero I.G.T.

Grape varieties

Pinot Nero 100%.

Vineyards of provenance

6 Pinot Nero vineyards planted an average of 34 years ago located in the municipalities of Erbusco and Corte Franca.

Harvest:

The winter saw mild temperatures and scarce rainfall, with the spring consequently starting earlier than usual. From the second week of April on, however, the weather changed dramatically, and showers prevailed until mid-May, with lower than average temperatures. This pattern affected flowering and caused flower abortion on the wings of the clusters and coulure, leading to smaller and looser bunches, with low average weight. From May 15th onwards, the weather conditions markedly improved, and fruit set occurred under favorable conditions. In June, temperatures were above average, which qualified the month as the driest in the last 20 years. Dry weather continued into mid-July, with the vines starting to display the effects of water stress. Early August brought the long-awaited rains that quenched the vines' thirst and thus saved the season. But it was the final flare of summer around mid-September that truly exalted the quality of black grapes: the harvesting operations began on September 16th with Merlot and ended on October 1st with Cabernet Sauvignon. Average yield per hectare: 5,000 kilograms of grapes, equivalent to 2,900 liters of wine (grape-to-wine: 58%).

Vinification

Pinero is obtained through careful grape selection and skilled vinification, entirely in line with the Ca' del Bosco method. The grapes are hand-picked in the 6 "choice" 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. The alcoholic fermentation and skin contact took place in the following 17 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 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 – 50% new oak, carefully selected and seasoned for a minimum of 3 years. For this vintage, aging lasted 11 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

For an average of 2 years and 3 months.

Data at bottling

Alcohol 13.5% Vol.; pH 3.46; Total Acidity 4.49 grams/litre;
Volatile Acidity 0.34 grams/litre.

Sulphites

Total Sulphur Dioxide less than 55 milligrams/litre
(maximum legal limit: 150 milligrams/litre).