



Ca'delBosco

Corte del Lupo Bianco 2021

Designation

Curtefranca Bianco D.O.C.

Grape varieties

Chardonnay 80%, Pinot Blanc 20%.

Vineyards of provenance

12 Chardonnay vineyards planted an average of 34 years ago located in the municipality of Erbusco and Cazzago San Martino.

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

Harvest

2021 was characterized by a mild winter with scanty rainfall; as could be expected, budbreak began earlier than usual, towards late March. This early start of the growth cycle exposed us to a late winter comeback with frosts hitting Franciacorta on April 6th and 7th and causing damage involving some of our vineyards. Following this event, the resumption of vine growth proceeded incredibly slowly because of the cold weather and frequent rains. Given the climate conditions, flowering started one week later than the average of recent years (the final ten days of May). The beginning of summer did not bring significant heat waves. The fruit load was absolutely perfect and the bunches were exceptionally healthy, until, on July 25th, with veraison well on its way, a violent hailstorm radically changed the course of the 2021 vintage. The remaining crop was protected by the weather of the first ten days of August, when an African heatwave, such as had not happened yet in the course of the year, favored the healing of the hail injuries and kept the clusters dry and healthy. Grape picking began on Tuesday, August 17th. Despite the adversities, after repeatedly visiting the vineyards, we found that the grapes had reached an excellent balance of the analytical parameters, and could accordingly make the best decision on their allocation. Regardless of the truly difficult harvest year, characterized by weather extremes, the quality of the wines is remarkable. We can certainly regard it as an excellent vintage to be recorded in the annals of wine. The harvesting operations took place in the last ten days of August 2021, and yielded 6,300 kilograms of grapes per hectare on average, equivalent to 2,709 liters of wine (grape-to-wine: 43%).

Vinification

“Corte del Lupo Bianco” is made from grapes harvested in 12 vineyards, whose exposure, clones and ages ensure the expression of fullness and integrity typical of a white wine in the Ca' del Bosco style. The perfect marriage: the fragrance of Chardonnay grapes and the elegance of Pinot Bianco. In line with the Ca' del Bosco Method, the grapes are hand-picked and placed in small crates on which a code is immediately stamped, just before they are cold-stored. Each bunch is selected by expert eyes and hands, and then goes through our exclusive “berry spa,” a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying. Only the free-run juice is used for this wine, about ¼ of which is aged in small oak barrels, used the year before for Chardonnay. The remaining must is fermented in steel vats. After 8 months of aging on their lees, without malolactic fermentation, the two fractions are assembled. The wine is then gravity-bottled, in a most natural manner. Thanks to our innovative long-nozzle filling tubes, the wine will rise from the bottom without lamination or shaking, and will not suffer from oxidative stress. No sulfites are added at this stage, to guarantee integrity and wholesomeness. Finally, each bottle is marked with a unique code, to ensure traceability.

Bottling

June 2022.

Bottle ageing

5 months at least.

Data at bottling

Alcohol 13.00% Vol.; pH 3.12; Total Acidity 6.18 grams/litre;
Volatile Acidity 0.20 grams/litre.

Sulphites

Total Sulphur Dioxide less than 54 milligrams/litre
(maximum legal limit: 200 milligrams/litre).

