



# Ca' del Bosco

## Cuvée Prestige R.S. Edizione 36

*An extraordinary experience to discover the best interpretations. A journey back in time to enjoy wines that have remained in contact with their lees for a minimum of 10 years. For these wines, Franciacorta Cuvée Prestige Edizione will bear the title of "R.S.", i.e. "Recentemente Sboccato" (recently disgorged).*

### Designation

Franciacorta.

### Grape varieties

Chardonnay 75%, Pinot Noir 15%, Pinot Blanc 10%.

### Vineyards of provenance

127 plots planted with Chardonnay, average age of 31 years, in the Municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano.

19 plots planted with Pinot Noir, average age of 21 years, in the Municipalities of Erbusco, Provaglio d'Iseo and Passirano.

3 plots planted with Pinot Blanc, average age of 28 years, in the Municipality of Passirano.

### Blend

72% vintage wines 2011

14% reserve wines 2010

14% reserve wines 2009

2011. The vintage of reversed seasons, hot spring and cool summer, but with an extraordinary finish. Winter characterized by much precipitation that hampered work in the vineyard. In spring, budding occurred within the usual time frame for Franciacorta. In the first decade of April there was an abnormal heat explosion, with peaks of 30°C, 10 degrees higher than the seasonal average. This led to an acceleration of the vegetative-productive cycle, so that in some vineyards flowering began in the first decade of May. In the first half of June and with the onset of summer, the situation reversed and we had 12 days of monsoon rains. From the end of June to the end of July, apart from a single week of real heat, there were temperatures consistently below the seasonal average, with large temperature swings between day and night, constantly disturbed skies, but moderate precipitation. In early August, the drought-like heat returned. Harvesting of white grapes began on August 8. Quantity and quality of grapes to remember! Healthy and ripe grapes, according to the best expectations. Average yield per hectare: 9,300 kilograms of grapes, equivalent to 5,860 liters of wine (wine yield: 63%).

### Vinification

The base wines that go into Cuvée Prestige are the fruit of accurate cluster selection and expert vinification, carried out in line with the Ca' del Bosco Method. The grapes are hand-picked and placed in small crates, graded and chilled. Every bunch is selected by trained eyes and hands, just before they go through our exclusive "berry spa," a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying in a special tunnel. After pressing in an oxygen-free press, all the musts of the base wines ferment in temperature-controlled stainless steel tanks, where they remain until the following month of March. The wines take a further 7 months to settle, mature and bring out the very best characteristics of their vineyards of origin. The wines are then carefully assembled in the "magical ritual" that creates the cuvée. A minimum of 10 years on the lees are necessary for these wines to be labeled "R.S.", or "Recentemente Sboccato" (Recently Disgorged). This extensive aging brings out the wine's full elegance and refinement, typical of wines that rest a long time on spent yeasts, combined with the freshness of a freshly disgorged Franciacorta. Disgorgement is carried out in an oxygen-free environment, using a proprietary process designed and patented by Ca' del Bosco. This procedure prevents oxidative shocks and makes it unnecessary to add sulfites, making our Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked with a unique identifier to ensure its traceability.

### Tirage

April to June 2012.

### Maturation sur lies

10 years and 4 months.

### Dosage at disgorgement

No added sugar

### Analytical data at disgorgement

Alcohol 12.5% by vol.; pH 3.22; Total Acidity 5.82 grams/litre;

Volatile Acidity 0.34 grams/litre

### Sulphites

Total sulfur dioxide 51 milligrams/liter

(max. legal limit: 185 mg/l) – concentration indicated on the back label.

