



Ca'delBosco

Corte del Lupo Rosso 2020

Designation

Curtefranca Rosso D.O.C.

Grape varieties

Merlot 52%, Cabernet Sauvignon 23%, Cabernet Franc 13%, Carménère 12%.

Vineyards of provenance

4 Merlot vineyards planted an average of 28 years ago located in the municipalities of Cazzago San Martino and Passirano.

3 Cabernet Sauvignon vineyards, 2 Cabernet Franc vineyards and one Carménère vineyard planted an average of 29 years ago located in the municipality of Passirano.

Harvest

2020. The winter was characterized by cool, above-average temperatures and scanty rainfall. Budbreak began early, between March 20th and 25th, in sunny weather, and proceeded regularly. Due to the persistently mild climate, flowering, too, occurred approximately one week earlier than usual, with the weather pattern continuing until the end of flowering and the fruit set. Heavy rains marked the end of spring, with several storms causing an abrupt drop in temperatures and twice as much rainfall as the average for the period. As summer set in, the sunny weather was back again, albeit with average temperatures never exceeding 30°C until July 20th. At last, the typical summer weather began with the last ten days of July, with temperatures reaching 33/34°C, and frequent showers regularly driving the temperatures down. The harvesting operations began on September 3rd and ended on September 22nd. Average yield per hectare: 5,200 kilograms of grapes, equivalent to 3,330 liters of wine (grape-to-wine: 64%).

Vinification

With this wine, Ca' del Bosco's intent was to rediscover and re-establish a traditional red grape blend of the area, with a preference once again for Merlot, Cabernet Franc and Carménère over Cabernet Sauvignon. A journey into the past to exalt the personality and fruitiness of Merlot, the elegance of Cabernet Franc and the roundness of Carménère. Cabernet Sauvignon is there to provide the much-needed backbone and thus impart balance and longevity. Two years are necessary for this wine to strike the right match between harmony on the nose and balance on the palate. This wine is the product of accurate grape sorting and expert winemaking, in full compliance with the Ca' del Bosco Method. The grapes are hand-picked in 10 different vineyards, where they are 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. Then the clusters are transported over the maceration vat, where they are destemmed, allowing the berries to naturally fall into vat. This eliminates the need for traditional pumping systems, which cause the skins to break and develop unwanted herbaceous hints. In the 2020 vintage, skin contact lasted 20 days for Merlot and Carménère, 21 days for Cabernet Franc and for Cabernet Sauvignon. Alcoholic fermentation and maceration were controlled by accurately managing temperature and punching down the grape cap several times. The mass was mixed daily, using a pair of elevator tanks, with the wine on the bottom of the vat drawn off by gravity. The tanks, known as flying tanks, take the wine up to the top of the vat and pour it back in forcefully to submerge the "cap". Nothing more natural and effective to gently extract color and tannins. The wine is finally drawn off and, while still warm, it is placed in small oak barrels. Only after malolactic fermentation – in mid-winter – is the wine racked and assembled into different product lots. The "Corte del Lupo Rosso" is thus created, and will continue ageing in oak and stainless steel for approximately 24 months, followed by gravity bottling, which is done 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

March 2023.

Data at bottling

Alcohol 13.00% Vol.; pH 3.30; Total Acidity 5.70 grams/litre;
Volatile Acidity 0.38 grams/liter.

Sulphites

Total Sulphur Dioxide less than 49 mg/l
(maximum legal limit: 150 mg/l).

