



Ca' del Bosco

Cuvée Prestige Rosé Edizione 45

Designation

Franciacorta Rosé.

Grape varieties

Pinot Noir 80%, Chardonnay 20%.

Vineyards of provenance

11 Pinot Noir vineyards planted an average of 32 years ago located in the municipalities of Erbusco, Adro and Passirano.

7 Chardonnay vineyards planted an average of 27 years ago located in the municipalities of Erbusco, Cazzago San Martino, Iseo and Passirano.

Blend

Pinot Noir: exclusively from wines made in harvest year 2020.

Chardonnay: in equal proportions from 2019 reserve wines and 2020 base wines.

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 harvest operations began on August 14th and unfolded under hot climate conditions throughout the first two weeks. Towards the end of the month, however, a wave of rainstorms began, affecting the end of the operations. Nevertheless, the grapes reached good maturity and were almost invariably very healthy. The picking of the grapes earmarked for Franciacorta wines ended on September 3rd. Average yield per hectare: 9,000 kilograms of grapes, equivalent to 5,310 liters of wine (grape-to-wine: 59%).

Vinification

Cuvée Prestige Rosé is obtained from the separate fermentation of Pinot Noir and Chardonnay grapes. 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. The Pinot Noir grapes are transported over the vat where the berries are separated from the stems and fall in by force of gravity. Maceration with brief skin contact lasts 24-36 hours, just enough to obtain the special delicate pink hue that makes Franciacorta Rosé such a distinctive wine in the bottle. Later, the must is separated from the skins to be fermented in small oak casks and steel tanks at controlled temperatures. The Chardonnay grapes are vinified in the traditional manner, with whole-bunch pressing. The best fractions of the must ferment separately in vats. After 7 months of maturation, the magic ritual of blending the cuvée from the Pinot Noir and Chardonnay wines is carried out. The cuvée is then bottled and aged for an average of 30 months on the lees in underground cellars at a constant temperature of 12°C. 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

March and April 2021.

Maturation sur lies

For an average of 30 months.

Dosage at disgorgement

Equivalent to 0.5 grams of sugar per litre - “Extra Brut”.

Analytical data at disgorgement

Alcohol 12.5 % Vol.; pH 3.00; Total Acidity 7.10 grams/litre;

Volatile Acidity 0.28 grams/litre.

Sulphites

Total Sulphur Dioxide less than 49 milligrams/litre (maximum legal limit: 185 milligrams/litre).

