



Ca' del Bosco



Maurizio Zanella 2006

Designation

Sebino Rosso I.G.T.

Grape varieties

Cabernet Sauvignon 50%, Merlot 30%, Cabernet Franc 20%.

Vineyards of provenance

Two Cabernet Sauvignon vineyards planted an average of 24 years ago located in the municipality of Erbusco.

One Merlot vineyard planted an average of 22 years ago located in the municipality of Cazzago San Martino.

One Cabernet Franc vineyard planted an average of 21 years ago located in the municipality of Passirano.

Harvest period

24 September 2006.

Average yield per hectare

7,600 kilograms of grapes, equivalent to 4,400 litres of wine (must-to-fruit ratio 58%).

Vinification

Maurizio Zanella is obtained from the separate fermentation of Cabernet Sauvignon, Merlot and Cabernet Franc grapes from Ca' del Bosco's finest vineyards. As soon as the grapes are picked, using small cases, they are graded and chilled. Each bunch is selected by expert cellar staff before being transported over the maceration vat. Destemming causes the berries to fall into the vat from above by gravity. This avoids the traditional pumping systems that would produce unwanted herbaceous aromas. At the 2006 harvest, alcoholic fermentation and maceration took 21 days, with careful monitoring of temperature and punch-downs. Pump-overs were performed daily using a pair of lift tanks in which the wine, drawn off from the bottom of the vat, is transferred by gravity. The wine is lifted by the flying tanks and poured into the high-capacity vat to submerge the cap. There is no more natural or effective way of delicately extracting colour and tannins. The still-warm wines are drawn into small oak casks, 60% of which are new, from selected wood seasoned for at least three years. Only in midwinter, when malolactic fermentation is complete, is the wine racked and the various lots blended. This is how we make Maurizio Zanella, which continues to mature in wood for about 13 months. Later, the various parcels are blended and the wine is bottled naturally by gravity flow. Innovative bottling systems ensure that the wine is not subjected to oxidative stress or disturbance, and that no further sulphites are added. Integrity and healthfulness are guaranteed. Finally, every bottle is given an individual marking to ensure its traceability.

Bottling

21 March 2008.

Bottle ageing

Four years and six months.

Data at bottling

Alcohol 13.5% Vol.; pH 3.65; Total Acidity 4.49 grams/litre;
Volatile Acidity 0.52 grams/litre.

Sulphites

Total Sulphur Dioxide less than 40 milligrams/litre
(maximum legal limit: 150 milligrams/litre).