



Cuvée Annamaria Clementi Rosé 2003

Denomination

Franciacorta.

Grape varieties

Pinot Nero 100%

Sourced from three vineyards.

Average vineyard age

23 years.

Harvest period

Second ten days of August 2003.

Average yield per hectare

6,800 kilos / 3,200 litres.

Vinification

Cuvée Annamaria Clementi Rosé is the quintessence of Pinot Nero in a Franciacorta Rosé by Ca' del Bosco. Behind this superb Franciacorta lies the art of blending four different base wines from three vineyards, wines that were obtained with 36 hours' skin contact in the tanks at a temperature of 14°C. Those few hours were sufficient to impart the distinctive deep pink hue, the harmony and the supreme aromatic finesse that mark out Annamaria Clementi Rosé in the bottle. The entire vinification process for the four base wines took place separately in small oak casks, stored in underground cellars at a constant temperature of 13°C. Alcoholic fermentation, malolactic fermentation and cask conditioning lasted for a total of seven months. Blending and bottling were carried out over the subsequent two weeks. A further seven years then passed as the wine aged on the lees in underground cellars at a constant temperature of 12°C, slowly acquiring the harmony on the nose and outstanding poise on the palate that make Cuvée Annamaria Clementi Rosé such a peerless Franciacorta.

Tirage

March 2004.

Bottle fermentation on yeasts

For an average of seven years.

Dosage at dégorgement

Extra Brut: Five millilitres of liqueur per bottle.

Data at dégorgement

Alcohol 12.5% vol.; pH 3.02; Total Acidity 6.00 grams/liter;

Volatile Acidity 0.37 grams/liter.